

182  
FESTIVE RECIPES!

Taste of Home's

Holiday 2003  
(Display until Dec. 8)

# Holiday

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# Seafood Stars on Special Occasions

SEAFOOD is for celebrations—whether at a holiday gathering or another occasion. Try these delectable recipes.

## CRAB-STUFFED SOLE

*"We live far from the ocean, which makes seafood special to my cattle-ranching family," notes Judie Anglen of Riverton, Wyoming.*

- 1 cup soft bread crumbs
- 1 cup cooked or canned crabmeat, drained, flaked and cartilage removed
- 1 small onion, finely chopped
- 1 egg, lightly beaten
- 1/2 teaspoon salt
- Dash cayenne pepper
- 4 sole, flounder or pike fillets (about 1 pound)
- 3 tablespoons butter or margarine, melted, divided
- 1 tablespoon all-purpose flour
- 1/2 cup chicken broth
- Grated Parmesan cheese
- Sliced almonds

In a bowl, combine bread crumbs, crab, onion, egg, salt and cayenne. Spoon onto fillets; roll up and secure with a toothpick. Place in a greased 2-qt. broiler-proof dish; drizzle with 2 tablespoons butter. Bake, uncovered, at 350° for 25-30 minutes or until fish flakes easily with a fork.

For sauce, place remaining butter in a saucepan. Stir in flour until smooth. Gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Drain liquid from baking dish. Spoon sauce over fillets; sprinkle with cheese and almonds. Broil 5 in. from the heat until cheese is melted and almonds are lightly browned. Discard toothpicks. **Yield:** 4 servings.

## CLAM-UPS

*"These appetizers can be assembled ahead and frozen before baking," says Patricia Kile, Greentown, Pennsylvania.*

- 1 can (6-1/2 ounces) minced clams
- 2 tablespoons diced onion
- 5 tablespoons butter or margarine, divided
- 3-1/2 teaspoons all-purpose flour
- 1/2 teaspoon prepared horseradish
- 1/4 teaspoon garlic powder
- 1/4 teaspoon Worcestershire sauce
- Dash salt
- 9 slices bread, crusts removed
- Paprika

Drain clams, reserving juice; set aside. In a skillet, sauté onion in 1 tablespoon butter until tender. Stir in flour until blended. Gradually add horseradish, garlic powder, Worcestershire sauce, salt and reserved clam juice. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from heat; stir in clams.

Flatten bread with a rolling pin. Melt remaining butter; brush one side of each bread slice. Spread with clam mixture; roll up. Brush with remaining butter; sprinkle with paprika. Cut rolls into thirds; place on a greased baking sheet. Bake at 425° for 5-8 minutes or until lightly browned. Serve warm. **Yield:** 27 appetizers.

## FOUR-SEAFOOD FETTUCCINE

*"Here's an easy entree that tastes like you spent hours in the kitchen," says Jeri Dobrowski of Beach, North Dakota.*

- 12 ounces fettuccine
- 2 garlic cloves, minced
- 3 tablespoons butter or margarine

- 3 tablespoons all-purpose flour
- 1 cup milk
- 1 can (12 ounces) evaporated milk
- 1 cup cooked or canned crabmeat, drained, flaked and cartilage removed
- 1 cup cooked or canned lobster, drained and chopped
- 1 can (6-1/2 ounces) chopped clams, drained
- 1 can (4-1/2 ounces) tiny shrimp, drained
- 1/2 cup shredded Parmesan cheese
- 1 tablespoon minced fresh parsley
- 1/4 teaspoon pepper

Cook fettuccine according to package directions. Meanwhile, in a large saucepan, sauté garlic in butter. Stir in flour until blended. Gradually add milk and evaporated milk. Bring to a boil; cook and stir for 2 minutes or thickened. Add crab, lobster, clams, shrimp, Parmesan cheese, parsley and pepper; heat through. Drain fettuccine; top with seafood mixture. **Yield:** 6 servings.

## SCALLOPS WITH SPINACH NOODLES

*Audrey Thibodeau of Gilbert, Arizona, says, "This delightful dish lets the delicate taste of the scallops come through."*

- 1 pound bay scallops
- 1/4 cup milk
- 3 tomatoes, peeled and diced
- 1 bay leaf
- 1/4 teaspoon salt
- Dash pepper
- 8 ounces spinach noodles
- 3/4 cup all-purpose flour
- 2 garlic cloves, minced
- 3 tablespoons butter or margarine
- 2 tablespoons minced fresh parsley

Place scallops and milk in a bowl; set aside. In a saucepan, simmer tomatoes for 3 minutes. Remove tomatoes with slotted spoon and set aside. Bring liquid to a boil; cook, uncovered, until liquid is reduced by half. Add bay leaf, salt, pepper and tomatoes; set aside.

Cook noodles according to package directions. Meanwhile, drain scallops with paper towels until dry. Lightly coat scallops in flour. In a skillet, cook scallops and garlic in butter until scallops are opaque, about 4 minutes. Discard bay leaf from tomato sauce; add to scallops. Drain noodles; toss with scallops. Sprinkle with parsley. **Yield:** 5 servings.

**SAVORY CATCH.** Clam-Ups (at far left) and Crab-Stuffed Sole will delight seafood lovers.





## Duck with Cherry Sauce

My mom prepared this golden tender roast duck often for Sunday dinner when I was growing up. It was one of my dad's favorite meals. The cheery cherry sauce stirs up easily and makes this main dish doubly delightful.

—Sandy Jenkins  
Elkhorn, Wisconsin



## No-Fuss Beef Roast

For Christmas dinner or other special occasions, this beef rib roast makes an elegant entree. I just coat the beef with a dry rub to spark the flavor, then stick it in the oven. It comes out perfect every time!

—Lise Thomson  
Magrath, Alberta



## Baked Cod

Fresh fish is a New England staple. This easy and delicious recipe has become a family favorite over the years.

—Ginny Morgan  
Marblehead,  
Massachusetts



## French Canadian Meat Pie

This delicious dish was traditionally served on Christmas Eve by my mother's family in Quebec. The recipe has been translated from my grandmother's original recipe in French.

—Diane Davies  
Indian Trail,  
North Carolina





## Baked Cod

- 1/4 cup butter or margarine, melted
- 1/4 cup lemon juice
- 1/4 cup chopped green onions
- 2 tablespoons water
- 1/2 teaspoon dill weed
- 1/2 teaspoon garlic salt
- 1 pound cod or haddock fillets, cut into serving-size pieces

Lemon-pepper seasoning  
Lemon slices and dill sprigs, optional

In an ungreased 11-in. x 7-in. x 2-in. baking dish, combine the butter, lemon juice, onions, water, dill and garlic salt. Add fish fillets; turn to coat. Cover and refrigerate for 1 hour. Loosely cover and bake at 350° for 25-30 minutes or until fish flakes easily with a fork. Sprinkle with lemon-pepper. Garnish with lemon and dill if desired. **Yield:** 3-4 servings.



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## French Canadian Meat Pie

- 1 pound ground beef
- 3/4 pound ground pork
- 3/4 cup chopped onion
- 2 celery ribs, chopped
- 2 garlic cloves, minced
- 6 cups hot mashed potatoes (prepared without milk and butter)
- 1/4 cup chicken broth
- 1/2 teaspoon dried rosemary, crushed
- 1/2 teaspoon rubbed sage
- 1/2 teaspoon dried thyme
- 1/4 teaspoon dried marjoram
- Salt and pepper to taste
- Pastry for two double-crust pies (9 inches)
- Milk, optional

In a large skillet, cook the beef, pork, onion, celery and garlic over medium heat until meat is no longer pink and vegetables are tender; drain. Remove from the heat. Stir in potatoes, broth and seasonings.

Line two 9-in. pie plates with pastry. Divide meat mixture between crusts. Top with remaining pastry; trim, seal and flute edges. Cut slits in top. Brush with milk if desired. Bake at 375° for 30-35 minutes or until golden brown. **Yield:** 2 pies (6-8 servings each).



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## Duck with Cherry Sauce

- 1 domestic duckling (4 to 5 pounds)
- 1 jar (12 ounces) cherry preserves
- 1 to 2 tablespoons red wine vinegar or cider vinegar
- Bing cherries, star fruit and kale, optional

Prick skin of duckling well and place, breast side up, on a rack in a shallow roasting pan. Tie drumsticks together. Bake, uncovered, at 325° for 2 hours or until juices run clear and a meat thermometer reads 180°. (Drain fat from pan as it accumulates.) Cover and let stand for 20 minutes before carving.

Meanwhile, for sauce, combine preserves and vinegar in a small saucepan. Cook and stir over medium heat until heated through. Serve with duck. Garnish platter with fruit and kale if desired. **Yield:** 4-5 servings.



## No-Fuss Beef Roast

- 1-1/2 teaspoons seasoned salt
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon cayenne pepper
- 1 beef rib roast (4 to 6 pounds)
- 1/2 cup butter or margarine, cubed

Combine the first four ingredients; rub over roast. Place roast, fat side up, in a roasting pan. Dot with butter. Bake, uncovered, at 350° for 1-3/4 to 3 hours or until meat reaches desired doneness (for medium-rare, a meat thermometer should read 145°; medium, 160°; well-done, 170°).

Let stand for 10-15 minutes before carving. Thicken pan drippings for gravy if desired. **Yield:** 6-8 servings.

**Editor's Note:** One envelope of meat marinade seasoning mix may be substituted for the seasoned salt, garlic powder, onion powder and cayenne.



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## Maple Teriyaki Salmon Fillets

Maple syrup and apple juice provide the mildly sweet marinade for these salmon fillets. Whether they are broiled or grilled, the fillets glaze nicely when basted. Everyone I've served this to seems to love it.

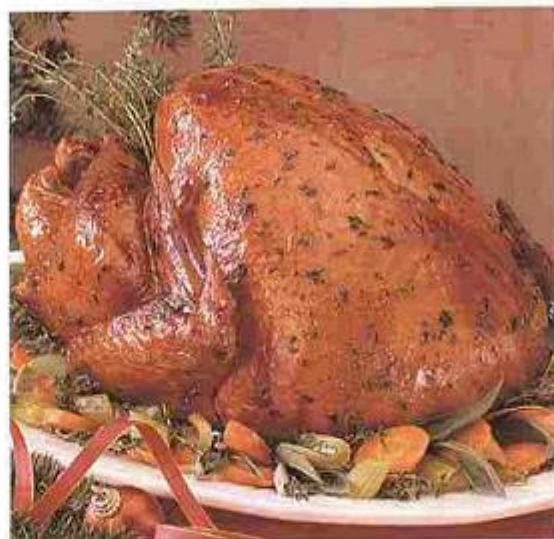
—Kathy Schrecengost  
Oswego, New York



## Herb-Roasted Turkey

Our guests always comment on how moist and flavorful this elegant entree is. Rubbed with garden-fresh herbs, this turkey has such a wonderful aroma when it's roasting that it lures everyone into the kitchen!

—Becky Goldsmith  
Eden Prairie, Minnesota



## Pork Chops With Onions And Apples

I've always liked pork chops made with apples or onions. I decided to combine both ingredients to create this delicious recipe. Many family members and friends have requested it.

—Lou Ann Marques-Bambera  
Attleboro, Massachusetts



## Orange-Glazed Pork Loin

This is one of the best pork recipes I've ever tried. My family looks forward to this roast for dinner, and guests always want the recipe. The flavorful rub and a glaze sparked with orange juice are also outstanding on pork chops.

—Lynette Miete  
Alna, Maine





## Pork Chops with Onions and Apples

- 2 teaspoons coarsely ground pepper
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 4 bone-in center-cut pork chops (1 inch thick)
- 2 medium onions, thinly sliced
- 2 medium tart apples, peeled and chopped
- 2 tablespoons butter or margarine
- 2 tablespoons brown sugar

In a small bowl, combine the pepper, salt and garlic powder. Rub over pork chops. Grill chops, covered, over medium heat for 7-9 minutes on each side or until a meat thermometer reads 160° and juices run clear.

Meanwhile, in a skillet, sauté onions and apples in butter until tender. Add brown sugar; cook until thickened and bubbly. Serve with the pork chops. **Yield:** 4 servings.



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## Orange-Glazed Pork Loin

- 1 teaspoon salt
- 1 garlic clove, minced
- 1/4 teaspoon dried thyme
- 1/4 teaspoon ground ginger
- 1/4 teaspoon pepper
- 1 rolled boneless pork loin roast (about 5 pounds)

### GLAZE:

- 1/4 cup packed brown sugar
- 1 tablespoon cornstarch
- 1 cup orange juice
- 1/3 cup water
- 1 tablespoon Dijon mustard

Combine the salt, garlic, thyme, ginger and pepper; rub over entire roast. Place roast with fat side up on a rack in a shallow roasting pan. Bake, uncovered, at 350° for 2 hours. Meanwhile, in a saucepan, combine brown sugar and cornstarch. Stir in the remaining glaze ingredients until smooth. Bring to a boil; cook and stir for 2 minutes.

Brush some of the glaze over roast. Bake 1 hour longer or until a meat thermometer reads 160°, brushing occasionally with glaze. Let stand for 10 minutes before slicing; serve with remaining glaze. **Yield:** 12-16 servings.

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## Maple Teriyaki Salmon Fillets

- 1/3 cup apple juice
- 1/3 cup maple syrup
- 3 tablespoons soy sauce
- 2 tablespoons finely chopped onion
- 2 garlic cloves, minced
- 4 salmon fillets (about 2 pounds)

In a bowl, combine the first five ingredients. Remove 1/2 cup for basting; cover and refrigerate. Pour remaining marinade into a large resealable plastic bag. Add salmon; seal bag and turn to coat. Refrigerate for 1-3 hours.

Drain and discard marinade. Broil salmon 4 in. from the heat for 5 minutes. Baste with reserved marinade. Broil 10 minutes longer or until fish flakes easily with a fork, basting frequently. **Yield:** 4 servings.



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## Herb-Roasted Turkey

- 1 turkey (14 pounds)
- 1 tablespoon salt
- 1 teaspoon pepper
- 18 sprigs fresh thyme, *divided*
- 4 medium onions, sliced
- 4 celery ribs, sliced
- 2 medium carrots, sliced
- 3 bay leaves
- 1 tablespoon peppercorns
- 1/2 cup butter or margarine, melted
- 1 teaspoon minced fresh sage or 1/2 teaspoon rubbed sage
- 1 teaspoon minced fresh thyme or 1/2 teaspoon dried thyme
- 1 teaspoon minced chives

Rub the surface of the turkey and sprinkle cavity with salt and pepper. Place 12 sprigs of thyme in cavity. In a large heavy roasting pan, place onions, celery, carrots, bay leaves, peppercorns and remaining thyme sprigs. Place the turkey, breast side up, over vegetables. Drizzle butter over turkey and sprinkle with minced herbs. Cover loosely with foil. Bake at 325° for 2-1/2 hours.

Remove foil; bake 1-1/2 to 2 hours longer or until a meat thermometer reads 180°, basting every 20 minutes. Cover and let stand for 20 minutes before carving. Discard bay leaves and peppercorns; thicken pan drippings for gravy if desired. **Yield:** 12-14 servings.

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## Marinated Beef Tenderloin

My three grown children and grandkids enjoy this tempting tenderloin. Left-overs make wonderful sandwiches with oven-fresh bread and Dijon mustard. I sometimes substitute a marinated eye of round roast... and it turns out fine.

—Connie Scheffer  
Salina, Kansas



## Pizza Carbonara

Convenient refrigerated pizza crust is dressed up with a creamy Parmesan sauce and a topping of Monterey Jack cheese, bacon and green onions in this tasty recipe. It's a deliciously different addition to any pizza party.

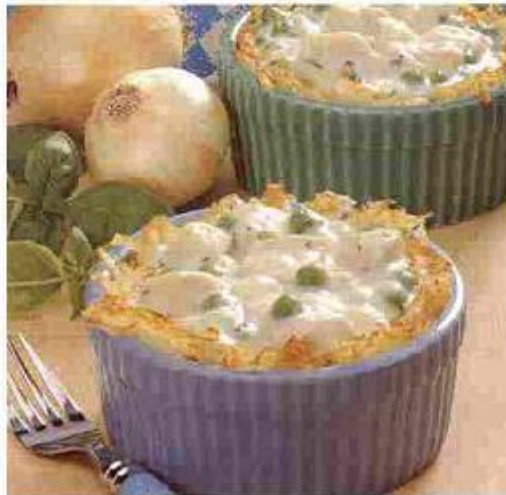
—Sherry Keethler  
Lake St. Louis, Missouri



## Chicken in Potato Baskets

These petite pies with their hash brown crusts are so pretty that I like to serve them for special luncheons. Chock-full of meat and vegetables in a creamy sauce, they're a meal-in-one...and a great way to use up left-overs. —Helen Lamison

Carnegie, Pennsylvania



## Turkey with Chestnut Stuffing

With delicious chopped chestnuts in the savory stuffing, this golden roasted bird is a special Thanksgiving treat. It's a "must" on the menu at the annual holiday meal my family shares with dear friends.

—Ardis Rollefson  
Jackson Hole, Wyoming





## Chicken in Potato Baskets

- 4-1/2 cups frozen shredded hash brown potatoes, thawed
- 6 tablespoons butter or margarine, melted
- 1-1/2 teaspoons salt
- 1/4 teaspoon pepper

### FILLING:

- 1/2 cup chopped onion
- 1/4 cup butter or margarine
- 1/4 cup all-purpose flour
- 2 teaspoons chicken bouillon granules
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon dried basil
- 2 cups milk
- 3 cups cubed cooked chicken
- 1 cup frozen peas, thawed

In a bowl, combine the potatoes, butter, salt and pepper. Press into six greased 10-oz. custard cups; set aside.

In a saucepan, saute onion in butter. Add the flour, bouillon, Worcestershire sauce and basil. Stir in the milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Add chicken and peas. Spoon into prepared crusts.

Bake, uncovered, at 375° for 30-35 minutes or until crust is golden brown. **Yield:** 6 servings.



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## Turkey with Chestnut Stuffing

- 1 pound chestnuts
- 2 cups chopped celery
- 2 cups chopped onions
- 1/2 cup butter or margarine
- 1 pound bulk pork sausage, cooked and drained
- 1 package (16 ounces) crushed seasoned stuffing
- 1 can (14-1/2 ounces) chicken broth
- 1 cup water
- 1 turkey (18 to 20 pounds)
- 2 tablespoons vegetable oil

In a large saucepan or Dutch oven, bring 2 qts. of water to boil. Cut an "X" in each chestnut; drop into boiling water. Return to a boil; cook for 5 minutes. Remove from the heat; peel outer shell and inner skin. Coarsely chop chestnuts; set aside.

In a skillet, saute celery and onions in

butter until tender. Transfer to a large bowl; add sausage, stuffing and chestnuts. Add broth and water; toss to mix.

Loosely stuff turkey just before roasting. Skewer openings; tie drumsticks together. Place breast side up on a rack in a roasting pan. Brush with oil. Roast, uncovered, at 325° for 4-1/4 to 4-3/4 hours or until a meat thermometer reads 180° for turkey and 165° for stuffing, basting occasionally. Cover loosely with foil if turkey browns too quickly.

Cover and let stand for 20 minutes before removing the stuffing and carving the turkey. If desired, thicken pan drippings for gravy. **Yield:** 18 servings (9-10 cups stuffing).

**Editor's Note:** Stuffing can be prepared as directed and baked separately in a greased 3-qt. baking dish. Cover and bake at 325° for 40 minutes. Uncover and bake 10 minutes longer or until lightly browned.

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## Marinated Beef Tenderloin

- 1 cup soy sauce
- 3/4 cup beef broth
- 1/2 cup olive or vegetable oil
- 2 tablespoons red wine vinegar or cider vinegar
- 4 to 5 garlic cloves, minced
- 1 teaspoon coarsely ground pepper
- 1 teaspoon dried thyme
- 1/2 teaspoon salt
- 1/2 teaspoon hot pepper sauce
- 1 bay leaf
- 1 whole beef tenderloin (3-1/2 to 4 pounds)

In a bowl, combine the first nine ingredients; mix well. Cover and refrigerate 1 cup for basting. Pour remaining marinade into a large resealable plastic bag; add bay leaf and tenderloin. Seal bag and turn to coat; refrigerate overnight.

Drain and discard marinade and bay leaf. Place tenderloin on a rack in a shallow roasting pan. Bake, uncovered, at 425° for 55-60 minutes or until meat reaches desired doneness (for rare, a meat thermometer should read 140°; medium, 160°; well-done, 170°), basting often with reserved marinade. Let stand for 15 minutes before slicing. **Yield:** 6-8 servings.

## Pizza Carbonara

- 1 tube (10 ounces) refrigerated pizza crust
- 1/3 cup finely chopped onion
- 2 garlic cloves, minced
- 1 tablespoon butter or margarine
- 1 tablespoon all-purpose flour
- 1/8 teaspoon white pepper
- 1 cup milk
- 1/4 teaspoon chicken bouillon granules
- 1/4 cup grated Parmesan cheese
- 1/2 pound sliced bacon, cooked and crumbled
- 1-1/2 cups (6 ounces) shredded Monterey Jack cheese
- 3 green onions, thinly sliced

Unroll pizza crust. Press onto a greased 12-in. pizza pan; build up edges slightly. Prick dough thoroughly with a fork. Bake at 425° for 7-10 minutes or until lightly browned. Meanwhile, in a saucepan, saute onion and garlic in butter until tender. Stir in flour and pepper until blended. Gradually add milk and bouillon.

Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in Parmesan cheese. Spread over hot crust. Sprinkle with bacon, Monterey Jack cheese and green onions. Bake at 425° for 8-12 minutes or until cheese is melted. Let stand for 5 minutes before cutting. **Yield:** 4-6 servings.

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## Oven-Barbecued Ribs

My mom made these tender ribs for special Sunday suppers when we were growing up. My family's eyes light up when I bring a plate of these ribs to the table, and company never suspects how easy they are to prepare. —Yvonne White Williamson, New York



## Stuffed Pork Tenderloin

This flavorful main course is great for company. The tenderloin tastes wonderful and looks so pretty when it's sliced to reveal a golden stuffing. It never fails to draw compliments.

—Dale Ann Glover  
Strathroy, Ontario



## Special Scallops And Chicken

I make this main course when I want to wow company. It tastes heavenly, and guests always love it. The subtle flavor of tarragon in the creamy sauce complements the mushrooms, chicken and scallops nicely.

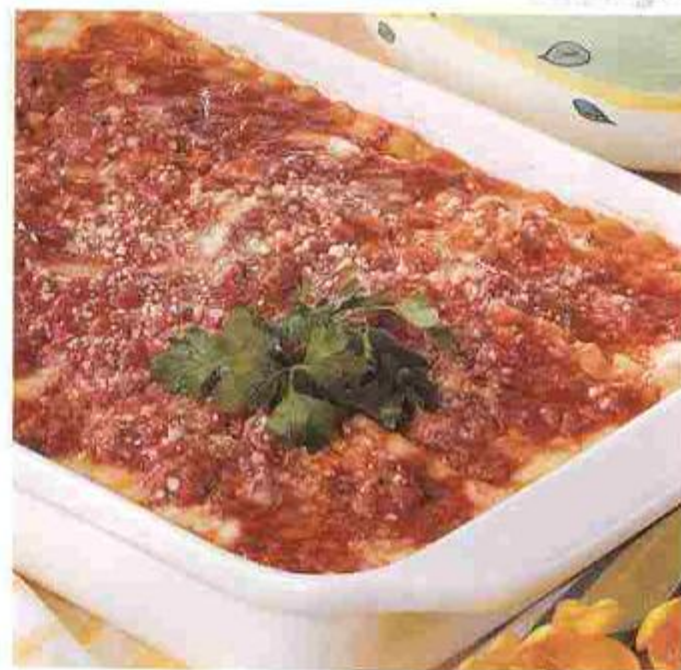
—Sheila Vail  
Long Beach, California



## Mom's Lasagna

This recipe is one of my mom's specialties. It's a hearty main dish that gets requested time and time again. The from-scratch sauce makes each cheesy slice extra flavorful and softer-textured than other versions.

—Kim Orr  
Louisville, Kentucky





## Special Scallops and Chicken

- 1/2 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 6 boneless skinless chicken breast halves
- 1/2 pound bay scallops
- 1/4 cup olive or vegetable oil
- 1-1/2 cups sliced fresh mushrooms
- 1 medium onion, chopped
- 1/4 cup white wine or chicken broth
- 2 teaspoons cornstarch
- 1/2 cup heavy whipping cream
- 1 teaspoon dried tarragon
- 1/2 cup shredded Swiss cheese

In a large resealable plastic bag, combine the flour, salt and pepper. Add chicken and scallops in batches; shake to coat. In a large skillet, saute chicken and scallops in oil until lightly browned. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish.

In the pan drippings, saute mushrooms and onion. Add wine or broth. Bring to a boil; cook until liquid is reduced to 2 tablespoons. Combine the cornstarch, cream and tarragon until blended; add to skillet. Bring to a boil; cook and stir for 1 minute or until thickened. Spoon over the chicken and scallops. Sprinkle with cheese. Bake, uncovered, at 375° for 18-20 minutes or until chicken juices run clear. **Yield:** 6 servings.

Taste of Home's Holiday Recipe Card Collection

## Mom's Lasagna

- 1 pound ground beef
- 2 garlic cloves, minced
- 1-1/2 cups water
- 1 can (15 ounces) tomato sauce
- 1 can (6 ounces) tomato paste
- 1/2 to 1 envelope onion soup mix
- 1 teaspoon dried oregano
- 1/2 teaspoon sugar
- 1/4 teaspoon pepper
- 9 lasagna noodles, cooked and drained
- 2 cups (16 ounces) small-curd cottage cheese
- 4 cups (16 ounces) shredded mozzarella cheese
- 2 cups grated Parmesan cheese

In a large saucepan, cook the beef and garlic over medium heat until the meat is no longer pink; drain. Stir in the water, tomato sauce and paste, soup mix, oregano, sugar and pepper. Bring to a boil. Reduce heat; cover and simmer for 30 minutes.

Spoon 1/2 cup meat sauce into a greased 13-in. x 9-in. x 2-in. baking dish. Layer with three noodles and a third of the cottage cheese, mozzarella, meat sauce and Parmesan cheese. Repeat layers twice.

Cover and bake at 350° for 40 minutes or until bubbly and heated through. Uncover; bake 5-10 minutes longer. Let stand for 10 minutes before cutting. **Yield:** 12 servings.

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## Oven-Barbecued Ribs

- 3 to 4 pounds country-style pork ribs
- 1-1/2 cups water
- 1 cup ketchup
- 1/3 cup Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon chili powder
- 1/2 teaspoon onion powder
- 1/8 teaspoon hot pepper sauce

Place ribs in a greased roasting pan. Bake, uncovered, at 350° for 45 minutes. Meanwhile, in a saucepan, combine the remaining ingredients. Bring to a boil; cook for 1 minute. Drain ribs. Spoon sauce over ribs. Cover and bake for 1-1/2 hours. Uncover; bake 30 minutes longer, basting once. **Yield:** 4-6 servings.



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## Stuffed Pork Tenderloin

- 2 pork tenderloins (1 pound each)
- 2 tablespoons vegetable oil
- 2 tablespoons soy sauce
- 2 tablespoons lemon juice
- 1/4 cup finely chopped celery
- 2 tablespoons finely chopped onion
- 2 tablespoons butter or margarine
- 2 cups soft bread crumbs
- 1/2 cup chopped apple
- 2 tablespoons raisins
- 2 tablespoons red currant or raspberry jelly
- 3/4 teaspoon salt
- 1/4 teaspoon poultry seasoning
- Dash pepper
- Dash dried rosemary, crushed
- 6 bacon strips

Cut a lengthwise slit down the center of each tenderloin to within 1/2 in. of bottom; open

tenderloins so they lie flat. Cover with plastic wrap; pound to flatten to 3/4-in. thickness. Remove plastic wrap. In a large resealable plastic bag, combine the oil, soy sauce and lemon juice; add tenderloins. Seal bag and turn to coat; refrigerate for 8 hours or overnight.

In a skillet, saute celery and onion in butter until tender. Remove from the heat. Stir in bread crumbs, apple, raisins, jelly, salt, poultry seasoning, pepper and rosemary. Remove tenderloins from marinade; discard marinade. Spread stuffing down the center of one tenderloin; top with second tenderloin. Tie several times with kitchen string and secure ends with toothpicks. Arrange bacon over the top.

Place on a rack in a shallow roasting pan. Bake, uncovered, at 350° for 1 hour or until a meat thermometer reads 160°. Broil 4-6 in. from the heat for 4-5 minutes or until bacon is browned and crisp. Let stand for 10-15 minutes before slicing. **Yield:** 4-6 servings.

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## Bacon-Topped Meat Loaf

My family loves meat loaf—this one in particular. I created the recipe after trying and adjusting many other recipes over the years. Cheddar cheese tucked inside and a flavorful bacon topping dress it up just right for Sunday dinner!

—Sue Call  
Beech Grove, Indiana



## Sweet 'n' Sour Pot Roast

This recipe originally called for short ribs, but to create a lower-fat version, I substituted flank steak or London broil cuts. This is a great company dish because it can be fixed ahead. Everyone enjoys the old-fashioned sweet-sour flavor.

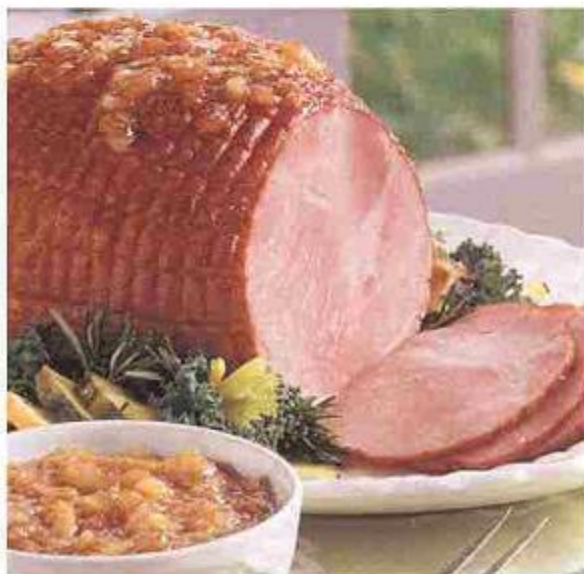
—Mary Kay Ankney  
Springfield, Oregon



## Ham with Pineapple Sauce

My mom always finds ways to make good foods taste even more special. A great example is this ham served with a sweet pineapple sauce. A simple mixture of basic ingredients results in a mouth-watering main dish.

—Debra Falkner  
St. Charles, Missouri



## Sausage Spinach Turnovers

One Christmas, I gave these tasty meat pies to our neighbors as gifts instead of sweets—they loved them! The handheld pies make a handy take-along lunch. I freeze the leftovers and reheat them in the microwave.

—Vicky Henry  
Aurora, Colorado





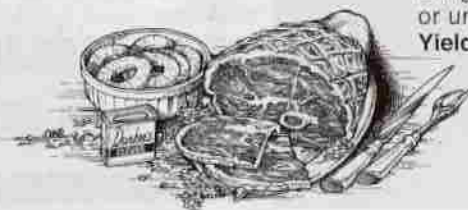
## Ham with Pineapple Sauce

- 1 boneless fully cooked ham (4 to 6 pounds)
- 3/4 cup water, *divided*
- 1 cup packed brown sugar
- 4-1/2 teaspoons soy sauce
- 4-1/2 teaspoons ketchup
- 1-1/2 teaspoons ground mustard
- 1-1/2 cups undrained crushed pineapple
- 2 tablespoons plus 1 teaspoon cornstarch

Place ham on a rack in a shallow roasting pan. Bake at 325° for 1-1/4 to 2 hours or until a meat thermometer reads 140° and ham is heated through.

Meanwhile, in a saucepan, combine 1/4 cup water, brown sugar, soy sauce, ketchup, mustard and pineapple. Bring to a boil. Reduce heat; cover and simmer for 10 minutes.

Combine cornstarch and remaining water until smooth; stir into pineapple sauce. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with the ham. **Yield:** 16-24 servings (3 cups sauce).



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## Sausage Spinach Turnovers

- 1 pound bulk pork sausage
- 1/3 cup chopped onion
- 1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
- 1-1/2 cups (6 ounces) shredded sharp cheddar cheese
- 2 teaspoons prepared mustard
- 1 teaspoon dried marjoram
- Salt and pepper to taste
- 1 loaf (16 ounces) frozen bread dough, thawed
- 1 egg white, beaten

In a skillet, cook sausage and onion over medium heat until meat is no longer pink; drain. Stir in the spinach, cheese, mustard, marjoram, salt and pepper. Cook and stir until cheese is melted. Remove from the heat; cool slightly.

Divide dough into eight portions; roll each into a 6-in. circle. Spoon about 1/2 cup meat mixture on half of each circle. Brush edges with egg white; fold dough over filling and press edges with a fork to seal. Place on greased baking sheets. Cover and let rise in a warm place for 20 minutes.

Brush tops with egg white; cut slits in the top of each. Bake at 350° for 20 minutes or until golden brown. **Yield:** 8 turnovers.



Taste of Home's Holiday Recipe Card Collection

## Bacon-Topped Meat Loaf

- 1/2 cup chili sauce
- 2 eggs, lightly beaten
- 1 tablespoon Worcestershire sauce
- 1 medium onion, chopped
- 1 cup (4 ounces) shredded cheddar cheese
- 2/3 cup dry bread crumbs
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 pounds lean ground beef
- 2 bacon strips, halved

In a bowl, combine the first eight ingredients. Crumble beef over mixture and mix well. Shape into a loaf in an ungreased 13-in. x 9-in. x 2-in. baking dish. Top with bacon.

Bake, uncovered, at 350° for 70-80 minutes or until meat is no longer pink and a meat thermometer reads 160°. Drain; let stand for 10 minutes before cutting. **Yield:** 8 servings.



## Sweet 'n' Sour Pot Roast

- 1 teaspoon garlic salt
- 1/2 teaspoon ground mustard
- 1/4 teaspoon pepper
- 1 boneless beef chuck roast (4-1/2 to 5 pounds)
- 2 tablespoons vegetable oil
- 2 cups water
- 1/2 cup soy sauce
- 2 tablespoons white vinegar
- 2 tablespoons honey
- 1 tablespoon celery seed
- 1-1/2 teaspoons ground ginger or 2 tablespoons minced fresh gingerroot
- 6 tablespoons cornstarch
- 1/2 cup cold water
- Hot cooked brown rice, optional

Combine garlic salt, mustard and pepper; rub over entire roast. In a Dutch oven, brown roast on all sides in oil over medium-high heat; drain. Combine the water, soy sauce, vinegar, honey, celery seed and ginger; pour over roast. Bring to a boil. Reduce heat; cover and simmer for 3 to 3-1/2 hours or until meat is tender.

Remove roast from pan and keep warm. Pour pan drippings and loosened brown bits into a measuring cup. Skim fat, reserving drippings. Add enough water, if needed, to measure 5 cups. Return to Dutch oven. Combine cornstarch and cold water until smooth; gradually add to drippings. Bring to a boil; cook and stir for 2 minutes or until thickened. Slice roast; serve with gravy and brown rice if desired. **Yield:** 12-16 servings.



## Glazed Holiday Pork Roast

With its sweet and tangy fruit glaze, this pretty pork roast is perfect for a holiday meal. But don't save it just for special occasions! My husband and son love this warm and satisfying supper whenever I serve it.

—Sherry Kreiger  
York, Pennsylvania



## Chicken with Mushroom Sauce

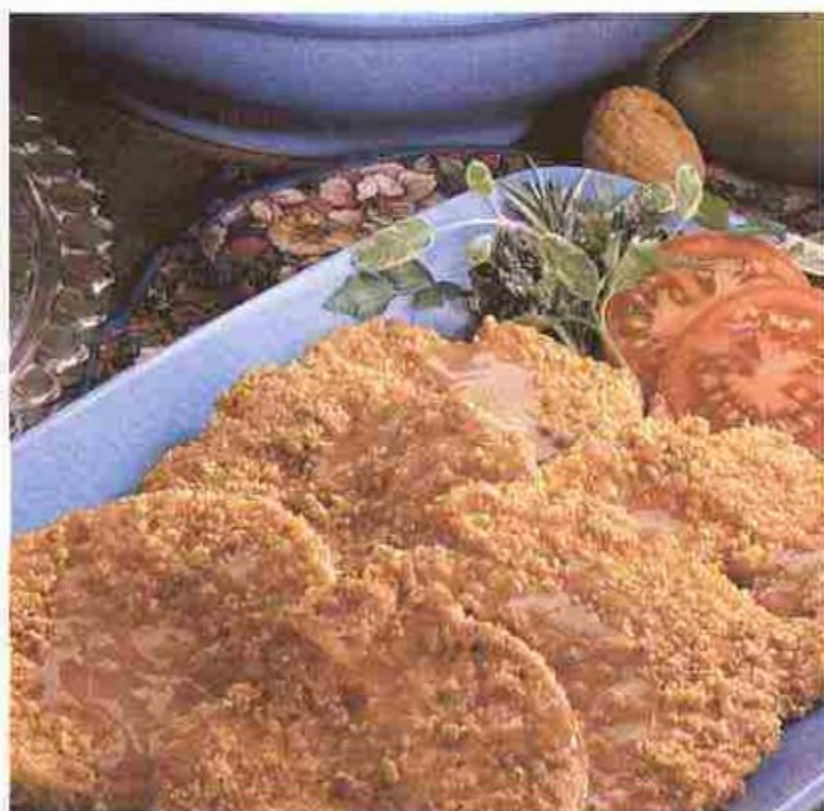
This is a fast but special treatment for chicken. The chicken breasts are browned to juicy perfection, then topped with a buttery sauce of fresh mushrooms and green onions.

—Patsy Jenkins  
Tallahassee, Florida



## Nutty Turkey Slices

Try this flavorful way to dress up turkey breast slices. You can really taste the walnuts in the crunchy golden coating. —Nancy Schmidt  
Center, Colorado



## Orange-Glazed Cornish Hens

This is a wonderfully elegant entree to serve at a cozy dinner party for four. Your guests will think you spent hours in the kitchen preparing the tender golden-brown hens and perfecting the full-flavored basting sauce. —Laurie Bartley  
Lake Hiawatha, New Jersey



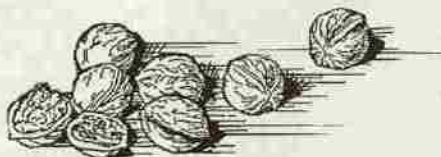


## Nutty Turkey Slices

- 3/4 cup ground walnuts
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon paprika
- 6 turkey breast slices (about 1 pound)
- 3 tablespoons butter or margarine
- 1 teaspoon cornstarch
- 1/2 cup chicken broth
- 2 teaspoons lemon juice

In a shallow bowl, combine the walnuts, Parmesan cheese, Italian seasoning and paprika. Coat both sides of turkey slices with crumb mixture. In a large skillet over medium heat, brown half of the turkey at a time in butter for 6-8 minutes or until juices run clear; remove and keep warm.

Combine cornstarch, broth and lemon juice until smooth; add to skillet. Stir to loosen browned bits and bring to a boil; cook and stir for 1 minute. Serve with turkey slices. **Yield:** 3-6 servings.



Taste of Home's Holiday Recipe Card Collection

## Orange-Glazed Cornish Hens

- 4 Cornish game hens (22 ounces each)
- 1/4 cup butter or margarine, melted
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3/4 cup orange juice
- 1/2 cup packed brown sugar
- 1/2 cup Madeira wine, sherry or chicken broth
- 2 tablespoons lemon juice
- 1 teaspoon ground mustard
- 1/4 teaspoon ground allspice

Tie legs of each hen together; turn wing tips under backs. Place on a greased rack in a roasting pan. Brush with butter; sprinkle with salt and pepper. Bake, uncovered, at 350° for 1 hour.

In a saucepan, combine the remaining ingredients; bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes. Spoon over hens. Bake 15 minutes longer or until a meat thermometer reads 180°. **Yield:** 4 servings.



Taste of Home's Holiday Recipe Card Collection

## Glazed Holiday Pork Roast

- 1 pork rib roast (4 to 4-1/2 pounds)
- 1 cup mixed dried fruit, divided
- 2/3 cup water
- 2/3 cup honey
- 1 envelope onion soup mix
- 1/4 cup ketchup
- 2 tablespoons lemon juice
- 2 teaspoons grated lemon peel

Make 15-20 slits, about 1 to 1-1/2 in. deep, in the roast; place some fruit in each slit. In a bowl, combine the water, honey, soup mix, ketchup, lemon juice, peel and remaining fruit; mix well.

Place roast fat side up in a roasting pan. Pour fruit mixture over the top. Cover and bake at 325° for 3 to 3-1/2 hours or until a meat thermometer reads 160°. Let stand for 10-15 minutes before carving. **Yield:** 6-8 servings.



Taste of Home's Holiday Recipe Card Collection

## Chicken with Mushroom Sauce

- 8 bone-in chicken breast halves
- 2 tablespoons olive or vegetable oil
- 2 cups sliced fresh mushrooms
- 2 green onions, chopped
- 1 cup white wine or chicken broth
- 3 tablespoons butter or margarine
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon cornstarch
- 2 tablespoons cold water

In a large skillet, brown chicken in oil. Cover and cook until juices run clear, about 20 minutes. Remove chicken; keep warm. In the same skillet, sauté mushrooms and onions until tender. Stir in wine or broth, butter, salt and pepper.

In a small bowl, combine cornstarch and water until smooth; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Return chicken to skillet; heat through. **Yield:** 8 servings.

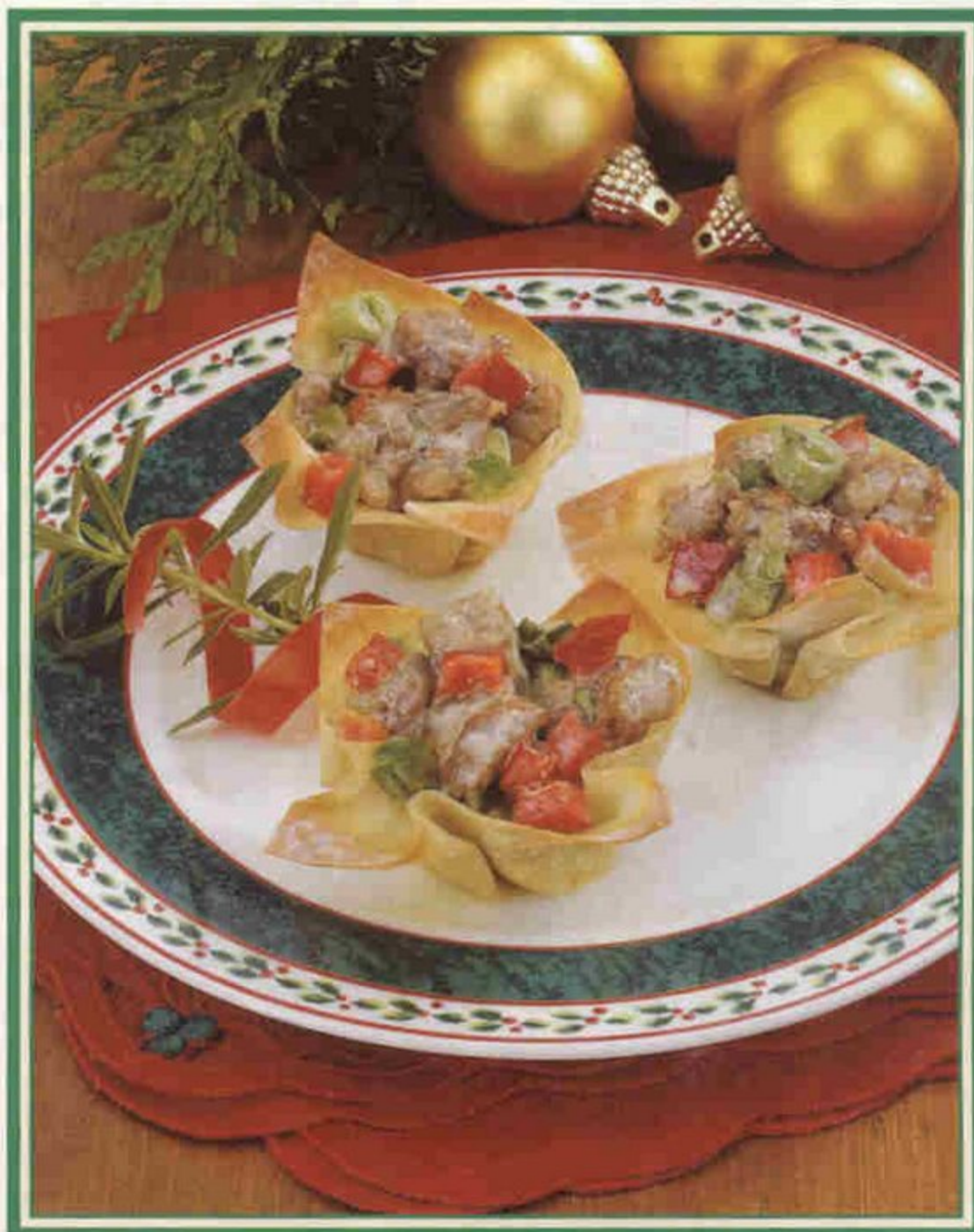


Taste of Home's Holiday Recipe Card Collection





# *Side Trimmings*



*These savory appetizers, soups, salads  
and more are a wonderful way  
to round out a festive meal.*





# Appetizers Perk Up Any Occasion

SERVE one of these appealing appetizers at your next holiday party, and the deliciously delightful bites are sure to start smiles!

## CRANBERRY CHEESE SPREAD

"Here's a creamy sweet-tart spread that's ideal for a holiday buffet," notes Nancy Johnson of Laverne, Oklahoma.

- 1 package (8 ounces) cream cheese, softened
- 1/2 cup sour cream
- 2 tablespoons honey
- 1/4 teaspoon ground cinnamon
- 1 can (16 ounces) whole-berry cranberry sauce
- 1/3 cup slivered almonds, toasted
- Assorted crackers

In a small mixing bowl, beat the cream cheese, sour cream, honey and cinnamon until smooth. Spread onto a serving dish or plate. In a bowl, stir cranberry sauce until it reaches spreading consistency; spread over cream cheese mixture. Sprinkle with almonds. Cover and refrigerate for 2-3 hours. Serve with crackers. **Yield:** 12-14 servings.

## LIKE 'EM HOT WINGS

"These spicy chicken wings are wonderfully seasoned," says Myra Innes of Auburn, Kansas. "They're an easy crowd-pleasing snack."

- 12 whole chicken wings\* (about 2-1/2 pounds)
- 1 bottle (2 ounces) hot pepper sauce (about 1/4 cup)
- 1 to 2 garlic cloves, minced
- 1-1/2 teaspoons dried rosemary, crushed
- 1 teaspoon dried thyme
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- Celery and carrot sticks and blue cheese salad dressing, optional

Cut chicken wings into three sections; discard wing tips. In a large resealable plastic bag, combine the hot pepper sauce, garlic and seasonings. Add wings; toss to evenly coat. Transfer to a well-greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 425° for 30-40 minutes or until chicken juices run clear, turning every 10 minutes. Serve with celery, carrots and blue cheese dressing if

desired. **Yield:** 4-6 servings.

\***Editor's Note:** 2 pounds of cooked chicken wing sections may be substituted for the whole chicken wings. Omit the first step of the recipe.

## MINI MEXICAN QUICHES

"This fun finger food is great for brunch, shower, party or whenever you want to munch a yummy treat," states Linda Hendrix of Moundville, Missouri.

- 1/2 cup butter or margarine, softened
- 1 package (3 ounces) cream cheese, softened
- 1 cup all-purpose flour
- 1 cup (4 ounces) shredded Monterey Jack cheese
- 1 can (4 ounces) chopped green chilies, drained
- 2 eggs
- 1/2 cup heavy whipping cream
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

In a small mixing bowl, cream butter and cream cheese. Add flour; beat until well blended. Shape into 24 balls; cover and refrigerate for 1 hour. Press balls on the bottom and up the sides of greased miniature muffin cups. Sprinkle a rounded teaspoonful of cheese and 1/2 teaspoon of chilies into each shell.

In a bowl, beat eggs, cream, salt and pepper. Spoon into shells. Bake at 350° for 30-35 minutes or until golden brown. Let stand for 5 minutes before serving. Refrigerate leftovers. **Yield:** 2 dozen.

## SAUSAGE-STUFFED MUSHROOMS

"These savory mushrooms taste a lot like pizza," says Kathy Andrews of Winter Springs, Florida.

- 24 large fresh mushrooms
- 1 pound bulk Italian sausage
- 1/2 cup chopped green onions
- 1 cup spaghetti sauce
- 1 cup (4 ounces) shredded mozzarella cheese

Remove mushroom stems; set aside. Chop stems; set aside. In a skillet, cook sausage over medium heat until no longer pink; remove with a slotted spoon. In the drippings, sauté onion and mushroom stems. Stir in spaghetti sauce and sausage. Stuff into mushroom caps. Sprinkle with cheese. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350° for 12-15 minutes until cheese is melted. **Yield:** 2 dozen.

**CELEBRATE THE SEASON** with festive finger foods that are crowd-pleasers such as Mini Mexican Quiches, Cranberry Cheese Spread and Like 'em Hot Wings. (top to bottom)





## Salmon Cheese Spread

Here's a delightful hors d'oeuvre that's excellent for any occasion. The combination of salmon, cream cheese and spices gives it terrific flavor.

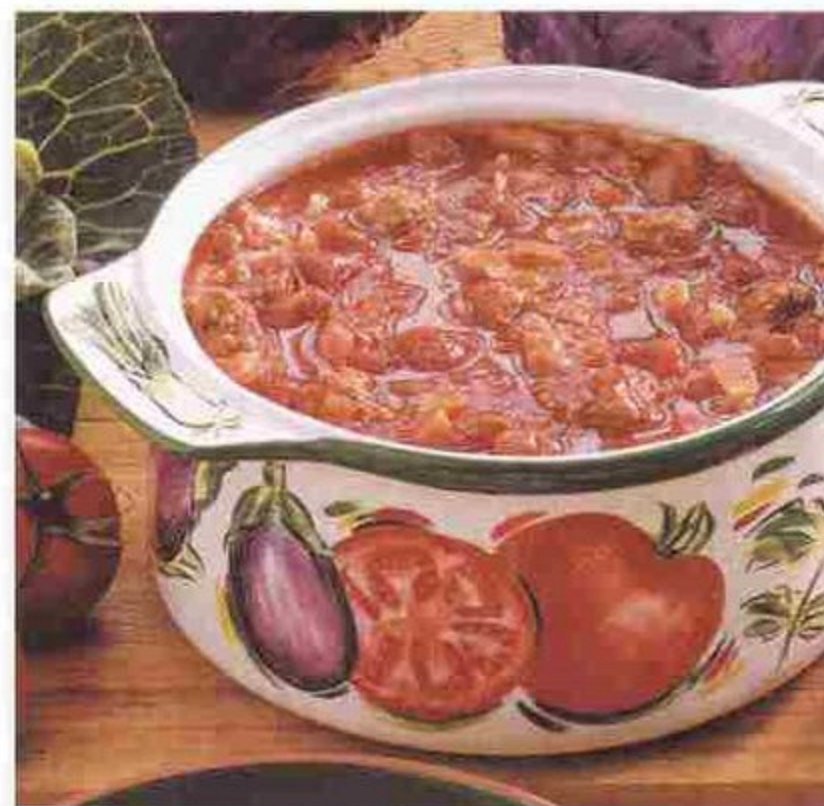
—Raymonde Bernier  
St. Hyacinthe, Quebec



## Cabbage Sausage Soup

Since I'm a cabbage grower, my family eats lots of this leafy crop. We enjoy this hearty, savory soup which showcases cabbage in a delicious tomato broth.

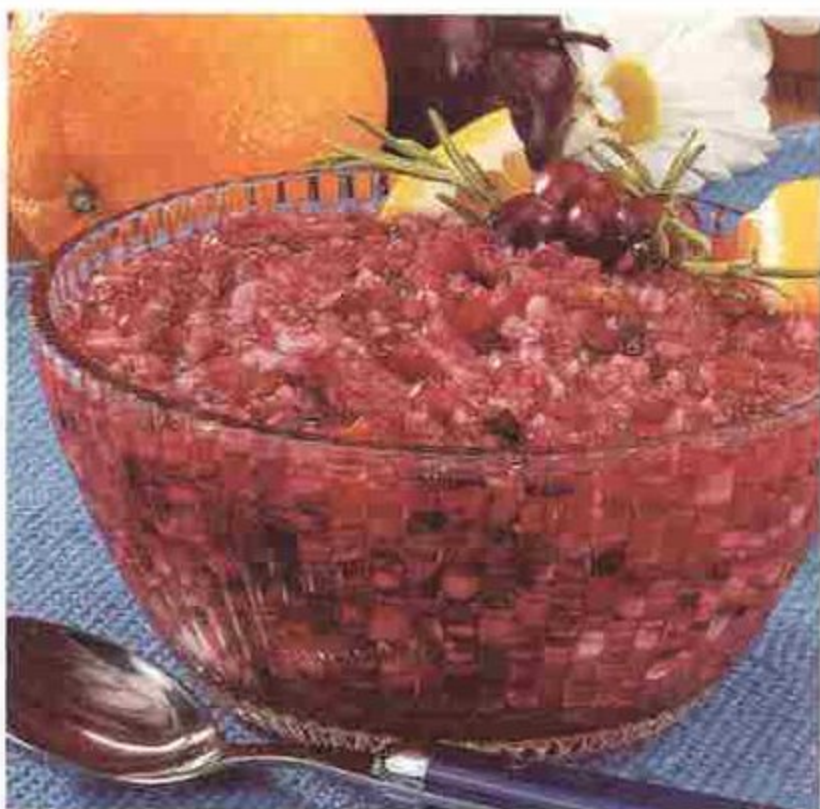
—Bill Brim  
Tifton, Georgia



## Cranberry Fruit Relish

Rich color, a perky texture and tongue-tingling flavor make this relish a feast for the eyes *and* the taste buds. It's lovely for a special dinner, a ladies luncheon or as a stand-alone salad topped with cottage cheese. It's also a great way to use up holiday cranberries.

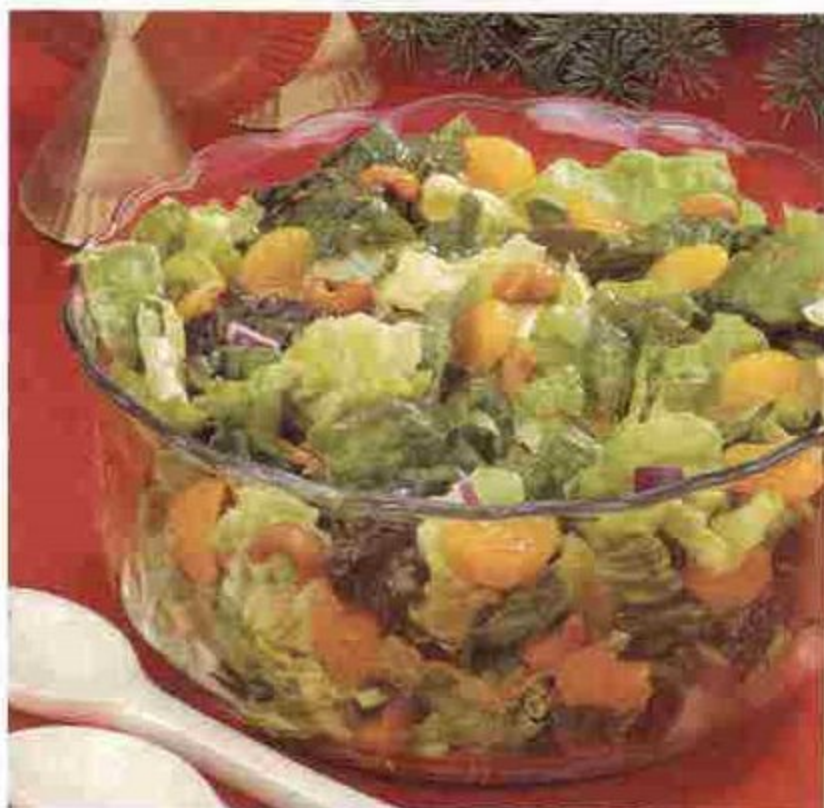
—Henryetta Lewis  
Santa Fe, New Mexico



## Mandarin-Cashew Tossed Salad

Mandarin oranges and red onion add a touch of color to mixed greens and cashews in this refreshing salad. You're sure to be handing out the recipe once friends and family get a taste of the tangy honey dressing.

—Sheri Shaffer  
Northfield, Ohio





## Cranberry Fruit Relish

- 3-1/2 cups fresh or frozen cranberries
- 1 medium naval orange, peeled and sectioned
- 1 medium apple, cut into wedges
- 1-1/2 cups sugar
- 1 can (8 ounces) crushed pineapple, drained
- 3/4 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg

Place the cranberries, orange and apple in a blender or food processor; cover and process until chunky. Transfer to a bowl; stir in sugar, pineapple, ginger and nutmeg. Cover and refrigerate for at least 2 hours. **Yield:** about 4 cups.



Taste of Home's Holiday Recipe Card Collection

## Mandarin-Cashew Tossed Salad

- 5 cups torn red leaf lettuce
- 5 cups torn iceberg lettuce
- 3 cups torn Boston lettuce
- 2 cans (11 ounces each) mandarin oranges, well drained
- 3/4 cup chopped green pepper
- 1 celery rib, thinly sliced
- 1/4 cup chopped red onion
- HONEY LIME DRESSING:**
  - 1/4 cup vegetable oil
  - 1/4 cup honey
  - 1/2 teaspoon ground mustard
  - 1/2 teaspoon grated lime peel
  - 1/4 teaspoon paprika
  - 1/8 teaspoon salt
  - Dash white pepper
  - 1 cup honey roasted cashews

In a large salad bowl, combine the lettuces, oranges, green pepper, celery and onion. In a small bowl, combine oil, honey, mustard, lime peel, paprika, salt and pepper; mix well. Drizzle over salad. Add cashews; toss to coat. Serve immediately. **Yield:** 10-12 servings.



Taste of Home's Holiday Recipe Card Collection

## Salmon Cheese Spread

- 2 packages (3 ounces each) cream cheese, softened
- 3 tablespoons mayonnaise
- 1 tablespoon lemon juice
- 1/2 teaspoon salt
- 1/2 teaspoon curry powder
- 1/4 teaspoon dried basil
- 1/8 teaspoon pepper
- 1 can (7-1/2 ounces) salmon, drained, bones and skin removed
- 2 green onions, thinly sliced
- Crackers

In a mixing bowl, combine the cream cheese, mayonnaise and lemon juice. Add the salt, curry powder, basil and pepper; mix well. Gently stir in salmon and onions. Cover and refrigerate for at least 1 hour. Serve with crackers. **Yield:** 1-1/2 cups.



## Cabbage Sausage Soup

- 1 pound bulk Italian sausage
- 1 large onion, chopped
- 2 garlic cloves, minced
- 7 cups chopped cabbage (about 1-1/2 pounds)
- 4 cans (28 ounces each) diced tomatoes, undrained
- 2 teaspoons dried basil
- 2 teaspoons brown sugar
- 1 teaspoon dried oregano
- 1 bay leaf
- 3/4 teaspoon minced fresh rosemary or 1/4 teaspoon dried rosemary, crushed
- 1/2 teaspoon salt
- 1/8 teaspoon pepper

In a Dutch oven or soup kettle, cook sausage, onion and garlic over medium heat until meat is browned. Add cabbage; cook and stir for 3-5 minutes or until cabbage is crisp-tender.

Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 30-35 minutes or until cabbage is tender. Discard bay leaf before serving. **Yield:** 16 servings (4 quarts).







## Carrots Supreme

This creamy carrot casserole is always a hit. An easy-to-fix but very special side dish, it goes well with almost any meat or poultry. Even though I serve these dressed-up carrots often, my family still requests them for Christmas dinner.

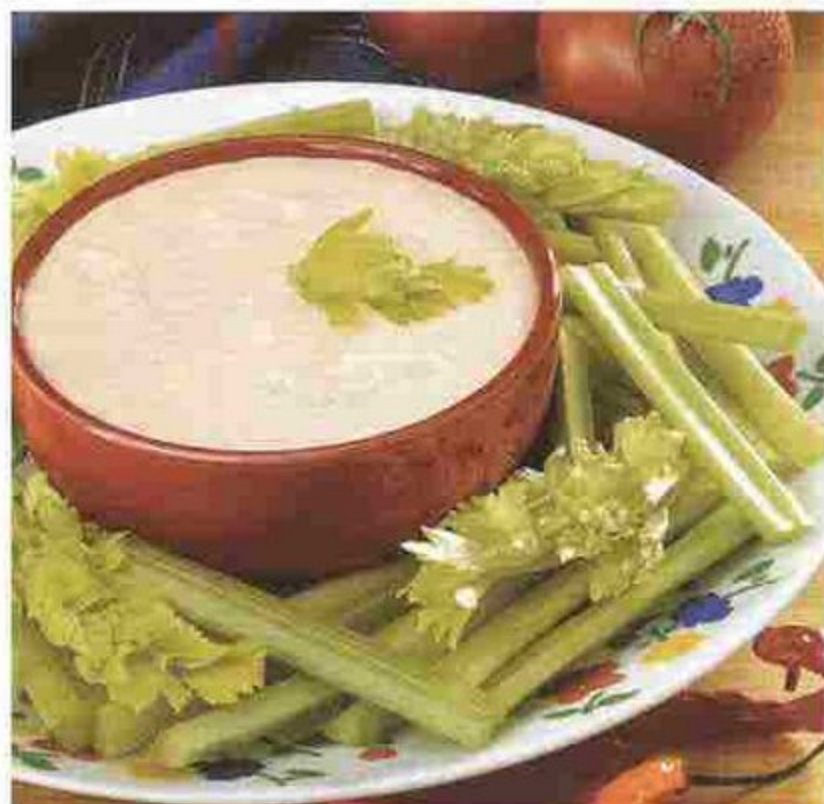
—Lise Thomson  
Magrath, Alberta



## Horseradish Crab Dip

I depend on this mildly seasoned crab dip when hosting parties. It's a terrific time-saver when accompanied by celery sticks or your favorite raw veggie. It's so simple to prepare that it gives me time to get other appetizers ready or mingle with guests.

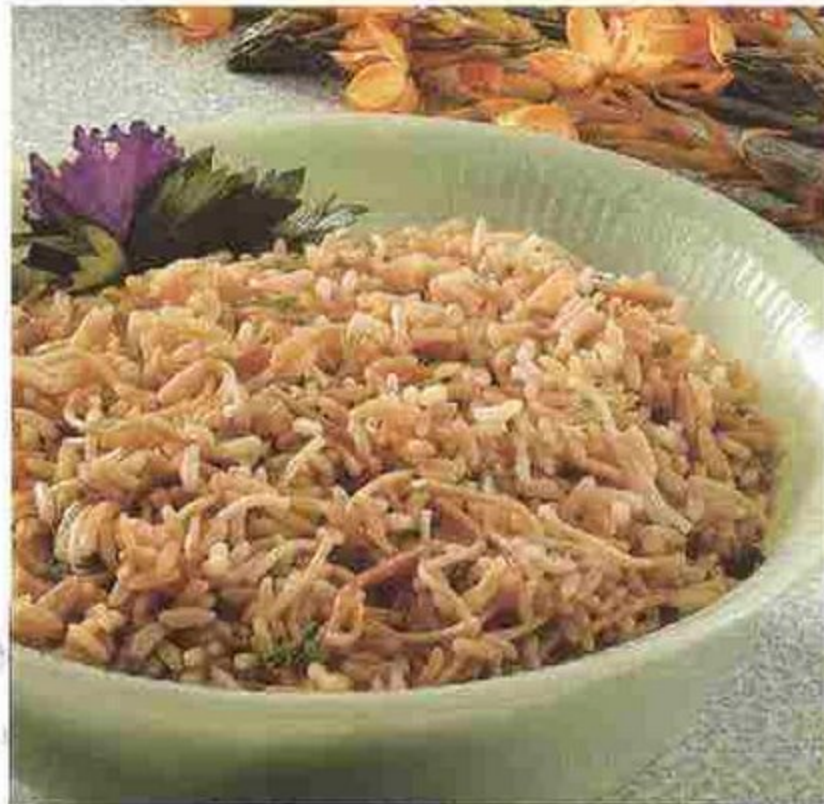
—Kathleen Snead  
Lynchburg, Virginia



## Noodle Rice Pilaf

By adding a few fine egg noodles to a rice pilaf, you can have a deliciously different side dish. Terrific with fish, this dish also goes well with meat or poultry.

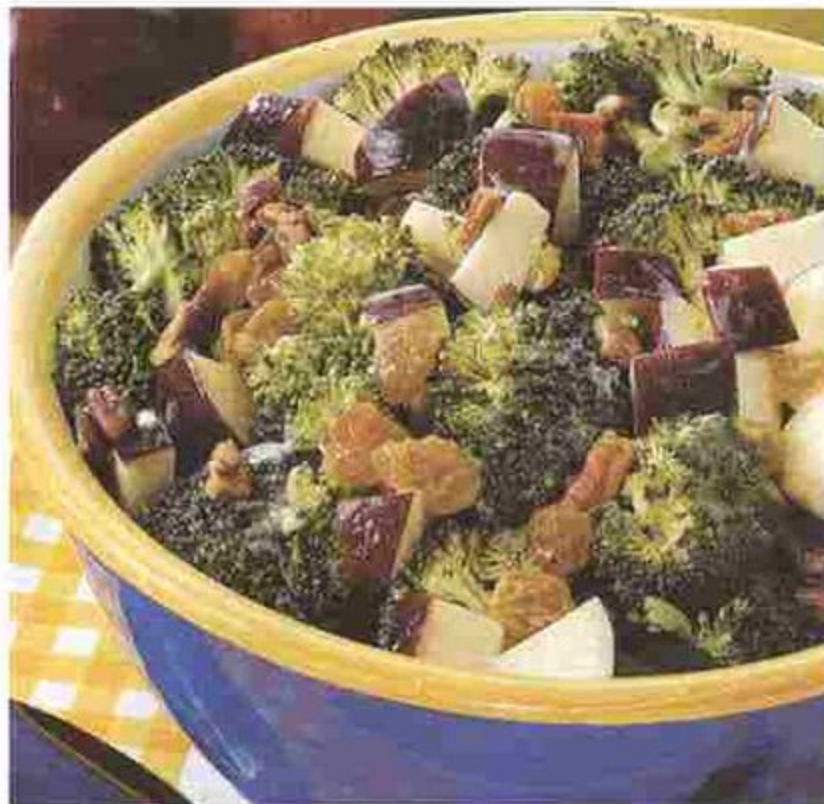
—Kathy Schrecengost  
Oswego, New York



## Broccoli Waldorf Salad

This salad is as easy to prepare as it is to eat! A colorful combination of apples, raisins and pecans jazzes up broccoli florets in this super side dish. Its tangy-sweet flavor makes it a standout on any occasion.

—Vicki Roehrick  
Chubbuck, Idaho





## Noodle Rice Pilaf

- 1/4 cup butter or margarine
- 1 cup long grain rice
- 1/2 cup uncooked fine egg noodles or vermicelli
- 2-3/4 cups chicken broth
- 2 tablespoons minced fresh parsley

In a saucepan, melt butter. Add the rice and noodles; cook and stir until lightly browned, about 3 minutes. Stir in broth; bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until broth is absorbed and rice is tender. Stir in parsley. **Yield:** 4 servings.



Taste of Home's Holiday Recipe Card Collection

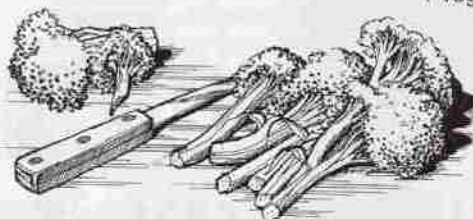
## Broccoli Waldorf Salad

- ✓ Uses less fat, sugar or salt. Includes Nutritional Analysis and Diabetic Exchanges.

- 6 cups broccoli florets
- 1 large red apple, chopped
- 1/2 cup raisins
- 1/4 cup chopped pecans
- 1/2 cup prepared coleslaw dressing

In a large serving bowl, combine the first four ingredients. Drizzle with dressing; toss to coat. Refrigerate leftovers. **Yield:** 10 servings.

**Nutritional Analysis:** One 3/4-cup serving (prepared with reduced-fat coleslaw dressing) equals 87 calories, 4 g fat (trace saturated fat), 3 mg cholesterol, 133 mg sodium, 14 g carbohydrate, 2 g fiber, 2 g protein. **Diabetic Exchanges:** 1 vegetable, 1 fruit.



Taste of Home's Holiday Recipe Card Collection

## Carrots Supreme

- ✓ Uses less fat, sugar or salt. Includes Nutritional Analysis and Diabetic Exchanges.

- 8 cups sliced carrots
- 1 small onion, chopped
- 1 tablespoon butter or margarine
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1 can (4 ounces) mushroom stems and pieces, drained
- 1/2 cup grated Parmesan cheese
- 1 cup soft bread crumbs

Place carrots in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook until tender. Meanwhile, in a small skillet, saute onion in butter until tender. Drain carrots; add onion, soup, mushrooms and Parmesan cheese. Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with bread crumbs. Bake, uncovered, at 350° for 30-35 minutes or until heated through. **Yield:** 8 servings.

**Nutritional Analysis:** One 1-cup serving (prepared with stick margarine and reduced-fat soup) equals 142 calories, 4 g fat (2 g saturated fat), 7 mg cholesterol, 420 mg sodium, 22 g carbohydrate, 5 g fiber, 5 g protein. **Diabetic Exchanges:** 2 vegetable, 1-1/2 starch, 1 fat.



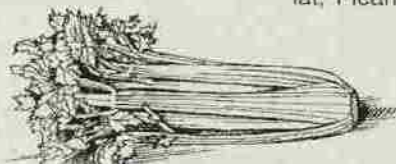
## Horseradish Crab Dip

- ✓ Uses less fat, sugar or salt. Includes Nutritional Analysis and Diabetic Exchanges.

- 1 package (8 ounces) cream cheese, softened
- 2 to 3 tablespoons picante sauce
- 1 to 2 tablespoons prepared horseradish
- 1 can (6 ounces) crabmeat, drained, flaked and cartilage removed
- Celery sticks

In a mixing bowl, beat cream cheese, picante sauce and horseradish; mix well. Stir in the crab. Serve with celery. **Yield:** about 1-1/2 cups.

**Nutritional Analysis:** One 1/4-cup serving of dip (prepared with reduced-fat cream cheese and 2 tablespoons picante sauce) equals 119 calories, 7 g fat (4 g saturated fat), 46 mg cholesterol, 257 mg sodium, 4 g carbohydrate, trace fiber, 10 g protein. **Diabetic Exchanges:** 1-1/2 fat, 1 lean meat.





## Raspberry Gelatin Ring

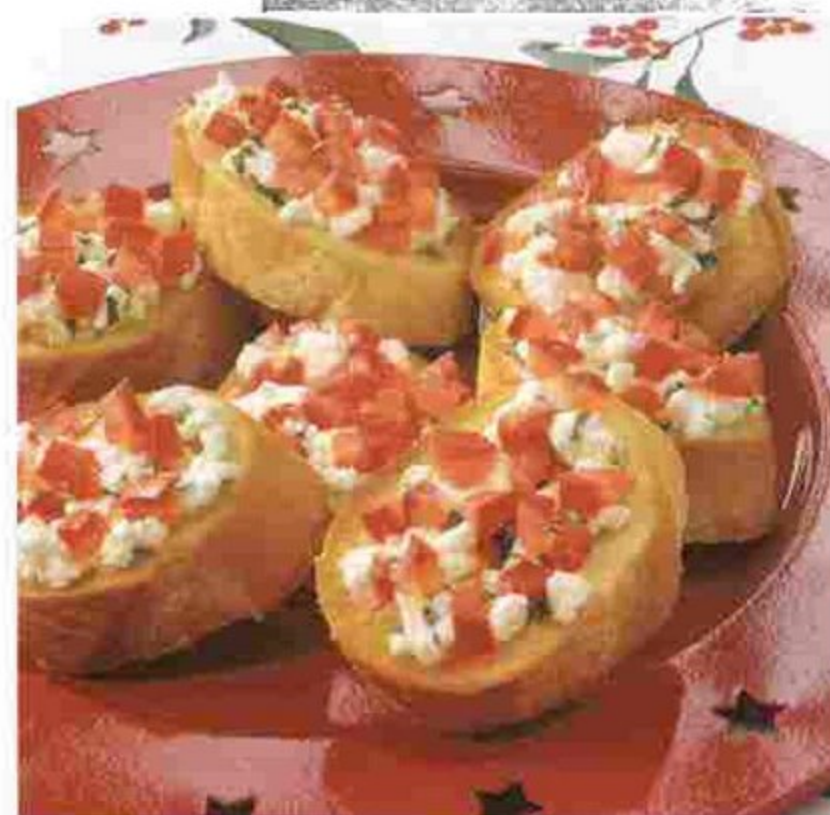
Besides being wonderfully tasty, this refreshing salad is very pretty, too! A light layer of cream cheese and sour cream contrasts with the rich red fruity gelatin. It makes a delightful side dish for a turkey dinner.

—Ardis Rollefson  
Jackson Hole, Wyoming



## Feta Bruschetta

You won't believe the compliments you'll receive when you greet guests with these warm appetizers. Each crispy bite offers the savory tastes of feta cheese, tomatoes, basil and garlic. They're terrific for holiday parties. —Stacey Rinehart  
Eugene, Oregon



## Scalloped Corn

This comforting casserole features sunny corn kernels tucked into a creamy custard. My mom got this recipe, and many other excellent ones, from her mother. By the time this crowd-pleasing corn dish got around the table, my father, sister, brothers and I would have almost scraped it clean.

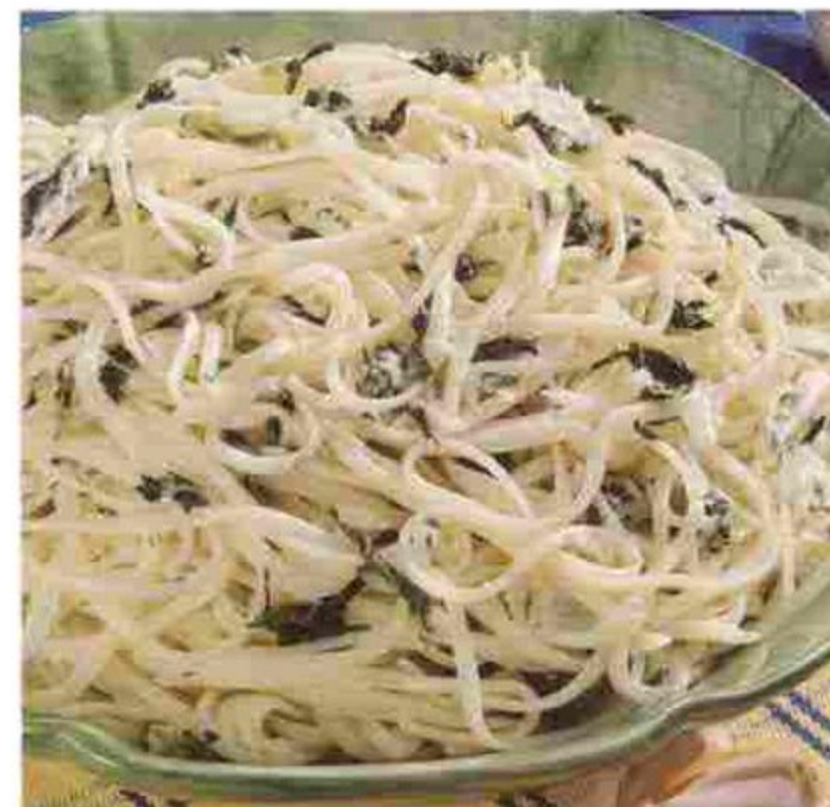
—Sandy Jenkins  
Elkhorn, Wisconsin



## Spinach Parmesan Linguine

If you're looking for a tasty change from plain buttered noodles, serve this pleasing pasta toss as a streamlined side dish. Frozen spinach and Parmesan cheese add lively flavor to linguine.

—Mary Curran  
Sandwich, Illinois



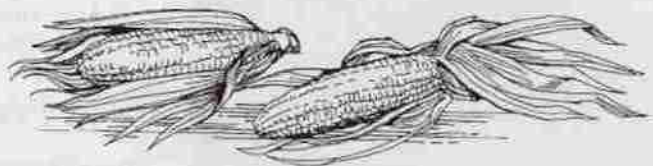


## Scalloped Corn

- 4 cups fresh or frozen corn
- 3 eggs, beaten
- 1 cup milk
- 1 cup crushed saltines (about 30 crackers), *divided*
- 3 tablespoons butter or margarine, melted
- 1 tablespoon sugar
- 1 tablespoon finely chopped onion

Salt and pepper to taste

In a large bowl, combine the corn, eggs, milk, 3/4 cup cracker crumbs, butter, sugar, onion, salt and pepper. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with remaining cracker crumbs. Bake, uncovered, at 325° for 1 hour or until a knife inserted near the center comes out clean. **Yield:** 6 servings.



Taste of Home's Holiday Recipe Card Collection

## Spinach Parmesan Linguine

- 1 package (16 ounces) linguine
- 1 cup chicken broth
- 1 small onion, chopped
- 2 garlic cloves, minced
- 1 package (10 ounces) frozen chopped spinach, thawed and well drained
- 1/3 cup milk
- 2 tablespoons cream cheese
- Salt and pepper to taste
- 1 cup (4 ounces) shredded Parmesan cheese
- 1/2 cup shredded mozzarella cheese

Cook linguine according to package directions. Meanwhile, in a saucepan over medium-high heat, bring broth to a boil. Add onion and garlic. Reduce heat; cook, uncovered, for 5 minutes. Stir in spinach; cook for 2 minutes.

Add the milk, cream cheese, salt and pepper; stir until cheese is melted. Drain linguine and place in a serving bowl. Add sauce and toss to coat. Sprinkle with Parmesan and mozzarella cheeses; toss to coat. **Yield:** 10 servings.



Taste of Home's Holiday Recipe Card Collection

## Raspberry Gelatin Ring

- 1 package (6 ounces) raspberry gelatin
- 1-1/2 cups boiling water
- 2 packages (10 ounces *each*) frozen sweetened raspberries, thawed and drained
- 2 cans (8 ounces *each*) crushed pineapple, undrained
- 1/4 teaspoon salt
- 1 package (8 ounces) cream cheese, softened
- 1/2 cup sour cream

In a bowl, dissolve gelatin in water. Stir in the raspberries, pineapple and salt. Pour half into an 8-cup ring mold coated with nonstick cooking spray; refrigerate for 30 minutes or until firm. Let remaining gelatin mixture stand at room temperature.

In a mixing bowl, beat cream cheese and sour cream until smooth. Carefully spread over gelatin in mold; top with remaining gelatin mixture. Refrigerate for 6 hours or until firm. **Yield:** 12 servings.

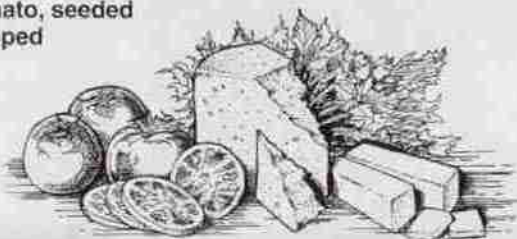


## Feta Bruschetta

- 1/4 cup butter or margarine, melted
- 1/4 cup olive or vegetable oil
- 10 slices French bread (1 inch thick)
- 1 package (4 ounces) crumbled feta cheese
- 2 to 3 garlic cloves, minced
- 1 tablespoon minced fresh basil or 1 teaspoon dried basil
- 1 large tomato, seeded and chopped

In a bowl, combine butter and oil; brush onto both sides of bread. Place on a baking sheet. Bake at 350° for 8-10 minutes or until lightly browned on top.

Combine the feta cheese, garlic and basil; sprinkle over toast. Top with tomato. Bake 8-10 minutes longer or until heated through. Serve warm. **Yield:** 10 appetizers.

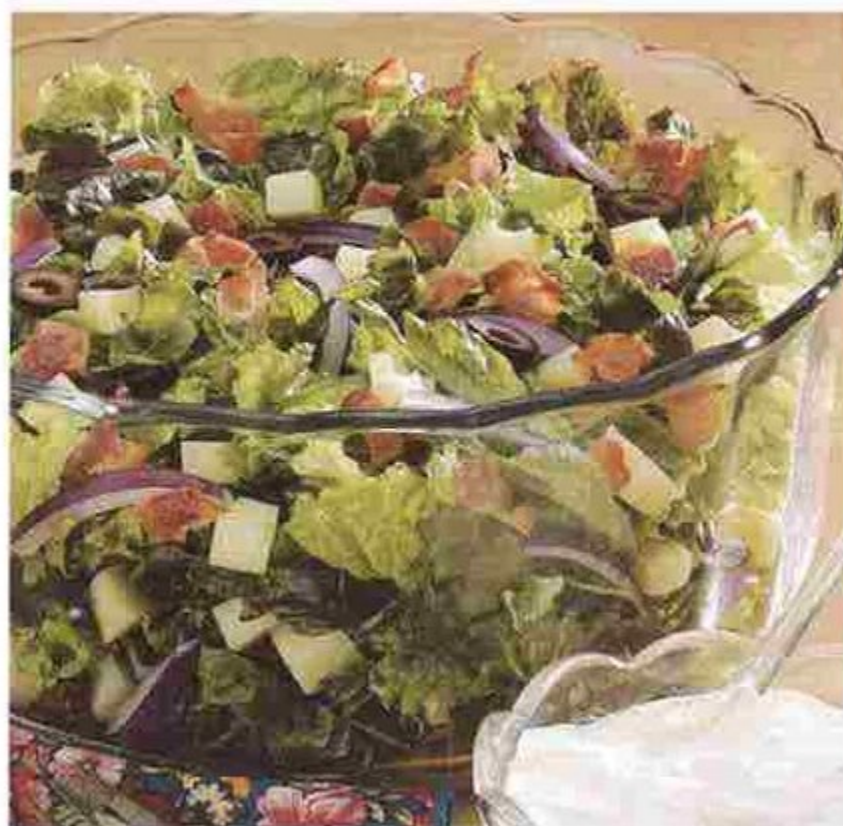




## Swiss Tossed Salad

This simple green salad requires just a few ingredients, yet its blend of flavors and combination of textures make it seem special. You can toss all the ingredients with the basic dressing or dollop it over individual servings.

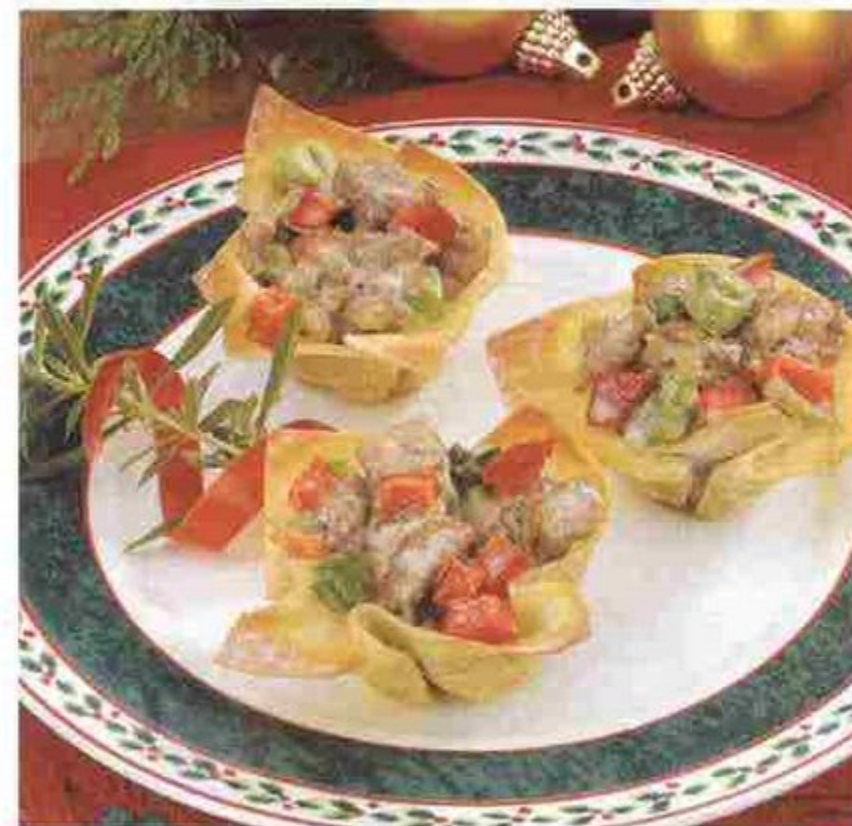
—Sherian Peterson  
High Ridge, Missouri



## Sausage Wonton Stars

These fancy-looking appetizers are ideal when entertaining large groups. The cute crunchy cups are stuffed with a cheesy pork sausage filling that kids of all ages enjoy. We keep a few in the freezer so we can easily reheat them for late-night snacking.

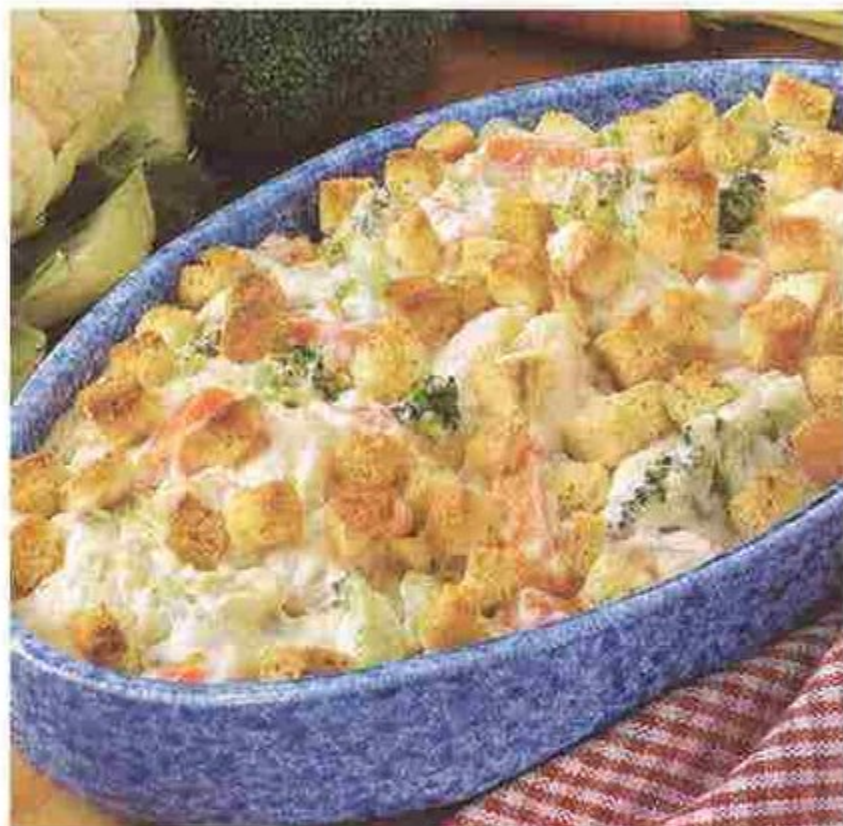
—Mary Thomas  
North Lewisburg, Ohio



## Creamy Vegetable Casserole

I have a fussy eater in my house who absolutely loves this vegetable medley. It can be assembled in a snap, leaving time to fix the main course, set the table or just sit back and relax.

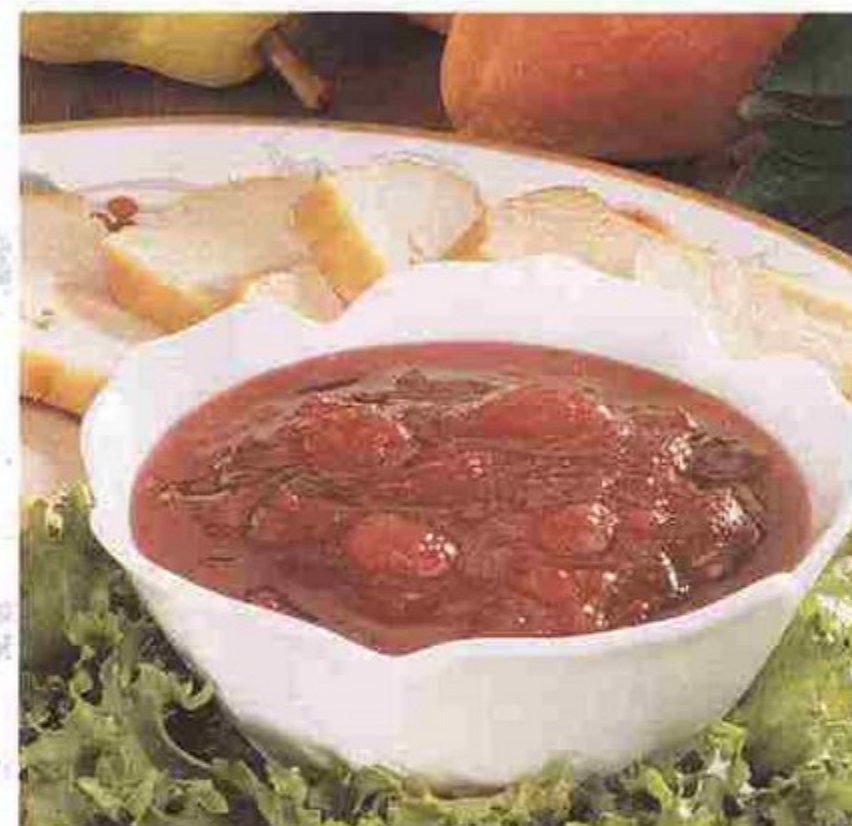
—Tami Kratzer  
West Jordan, Utah



## Pear Cranberry Sauce

We don't care for regular cranberry sauce, so I usually perk it up with other fruit. This pear version is the one my family requests most often. It's sweet, tangy and a beautiful ruby-red color. Since it keeps well in the refrigerator, I often make it in advance.

—Joyce Bowman  
Lady Lake, Florida

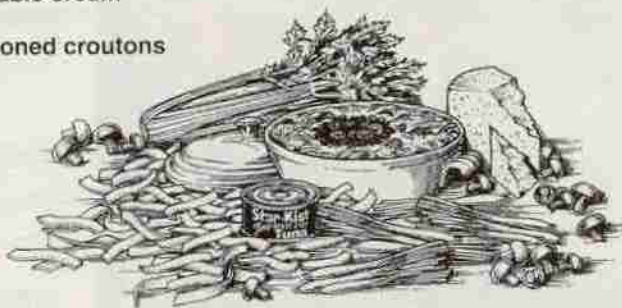




## Creamy Vegetable Casserole

- 1 package (16 ounces) frozen broccoli, carrots and cauliflower
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1 carton (8 ounces) spreadable garden vegetable cream cheese
- 1/2 to 1 cup seasoned croutons

Prepare the vegetables according to package directions; drain and place in a large bowl. Stir in the soup and cream cheese. Transfer to a greased 1-qt. baking dish. Sprinkle with croutons. Bake, uncovered, at 375° for 25 minutes or until bubbly. **Yield:** 6 servings.



Taste of Home's Holiday Recipe Card Collection

## Pear Cranberry Sauce

- 2-1/2 cups cubed peeled ripe pears (about 3 medium)
- 1 cup water
- 1/2 teaspoon ground ginger or 1 to 2 teaspoons minced fresh gingerroot
- 1 cinnamon stick (3 inches), broken in half
- 1 package (12 ounces) fresh or frozen cranberries
- 1 to 1-1/4 cups sugar

In a saucepan, combine the pears, water, ginger and cinnamon. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Stir in cranberries and sugar. Return to a boil. Reduce heat; simmer, uncovered, for 10-12 minutes or until the cranberries have popped and sauce is slightly thickened, stirring several times. Discard cinnamon sticks. Mash sauce if desired. Cool. Cover and refrigerate. **Yield:** about 2 cups.



Taste of Home's Holiday Recipe Card Collection

## Swiss Tossed Salad

- 12 bacon strips, diced
- 1 bunch red leaf lettuce, torn (about 10 cups)
- 1 small red onion, julienned
- 1 block (8 ounces) Swiss cheese, cubed
- 1/4 cup sliced ripe olives
- 1/3 cup mayonnaise
- 1/3 cup sour cream

In a skillet over medium heat, cook bacon until crisp. Remove to paper towels to drain. In a large bowl, combine lettuce, onion, cheese, olives and bacon. In a small bowl, combine mayonnaise and sour cream. Serve with the salad. **Yield:** 8-10 servings.

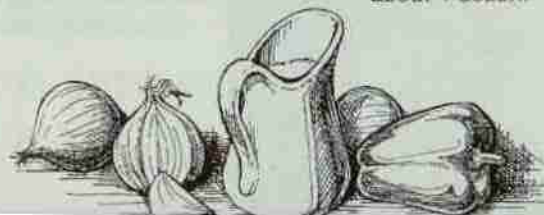


## Sausage Wonton Stars

- 1 package (12 ounces) wonton wrappers
- 1 pound bulk pork sausage
- 2 cups (8 ounces) shredded Colby cheese
- 1/2 medium green pepper, chopped
- 1/2 medium sweet red pepper, chopped
- 2 bunches green onions, sliced
- 1/2 cup ranch salad dressing

Lightly press wonton wrappers onto the bottom and up the sides of greased miniature muffin cups. Bake at 350° for 5 minutes or until edges are browned.

In a large skillet, cook sausage over medium heat until no longer pink; drain. Stir in the cheese, peppers, onions and salad dressing. Spoon a rounded tablespoonful into each wonton cup. Bake for 6-7 minutes or until heated through. **Yield:** about 4 dozen.





## Hearty Twice-Baked Potatoes

Everyone raves about these extra-special spuds that are perfect for meat-and-pota-to lovers. The creamy, nicely seasoned potatoes are a great accompaniment to grilled chicken, but hearty enough to serve as a comforting meal on their own.

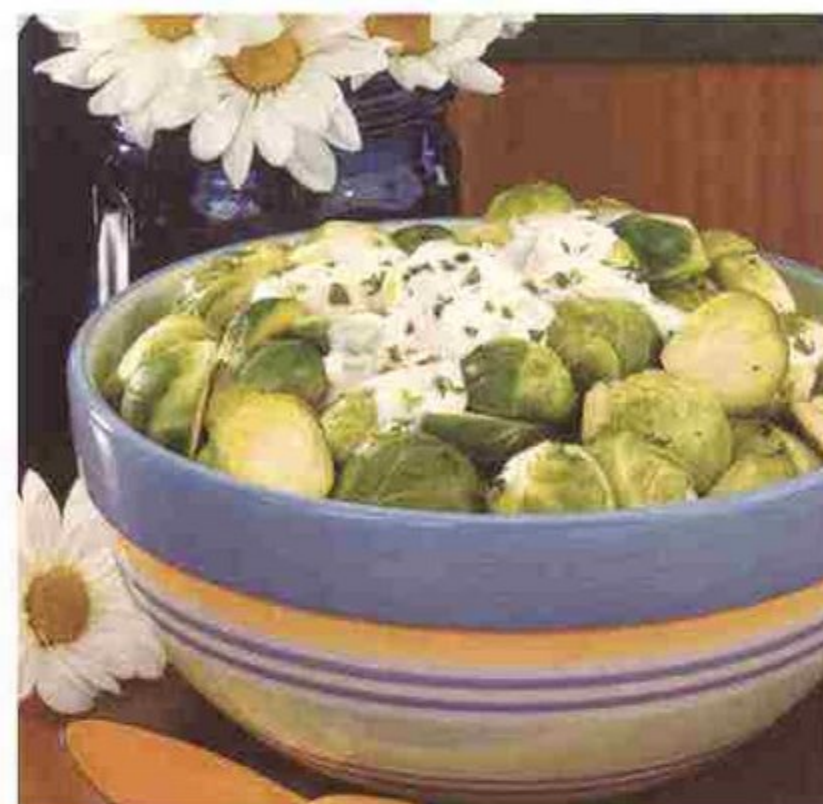
—Rebecca Williams  
Alapaha, Georgia



## Sprouts with Sour Cream

I never really cared for brussels sprouts, but this wonderful recipe I received from a friend changed my mind. The slightly sweet sauce turns the tender veggies into a special change-of-pace side dish.

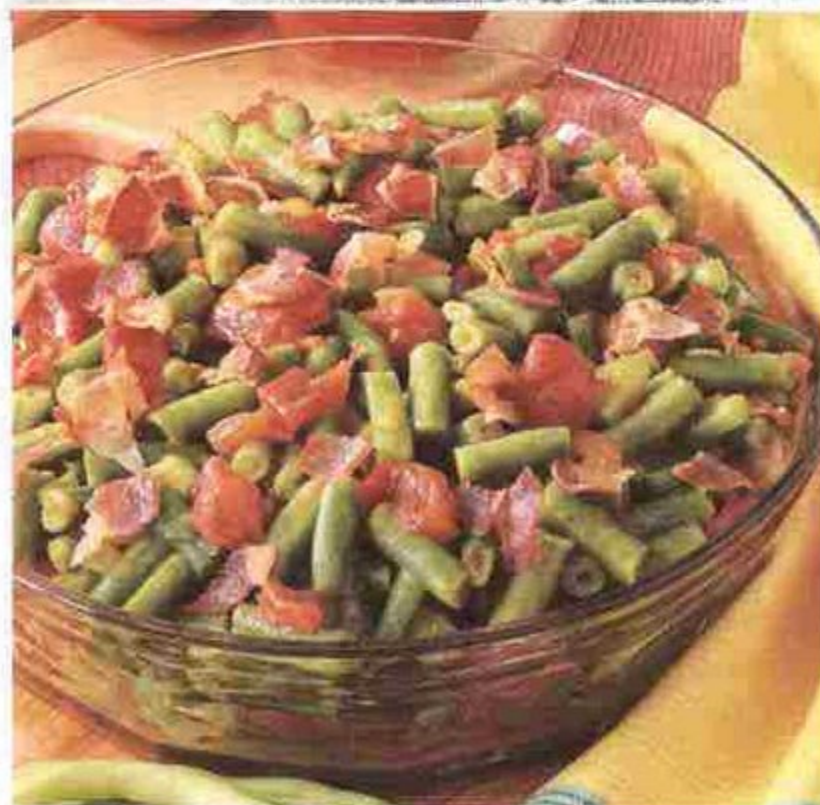
—Mary Devlin  
Etobicoke, Ontario



## Creole Green Beans

Even though our children are grown, my husband and I remain busy. So we rely on speedy recipes that call for everyday ingredients. This peppery treatment really wakes up green beans. It's a deliciously different side dish.

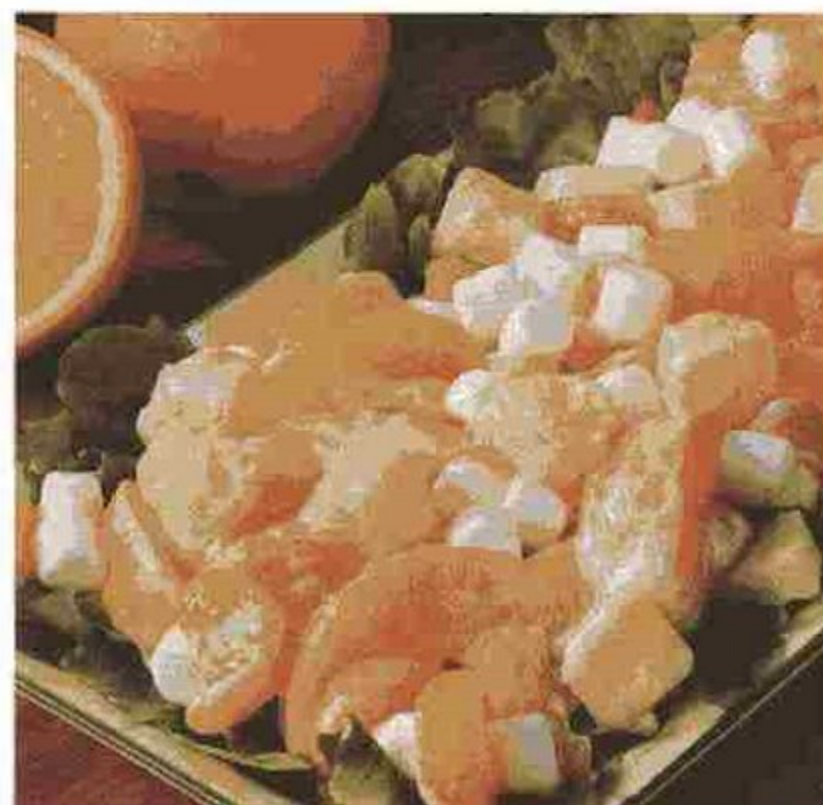
—Sue Kuhn  
Dublin, Ohio



## Creamy Fruit Salad

Cream cheese and yogurt form the light dressing that coats this fast fruit medley. The salad is a snap to assemble because it takes advantage of canned peaches, pineapple chunks and mandarin oranges. Miniature marshmallows add a sweet touch.

—Brittany Tyrrell  
Manchester, Iowa





## Creole Green Beans

- 1 package (16 ounces) frozen cut green beans
- 5 bacon strips, diced
- 1 medium onion, chopped
- 1/2 cup chopped green pepper
- 2 tablespoons all-purpose flour
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon ground mustard
- 1 can (14-1/2 ounces) diced tomatoes, undrained

Cook beans according to package directions. Meanwhile, in a skillet, cook bacon, onion and green pepper over medium heat until bacon is crisp and vegetables are tender. Remove with a slotted spoon.

Stir the flour, brown sugar, Worcestershire sauce, salt, pepper and mustard into the drippings until blended. Stir in tomatoes. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain beans and add to skillet. Stir in bacon mixture. **Yield:** 6 servings.

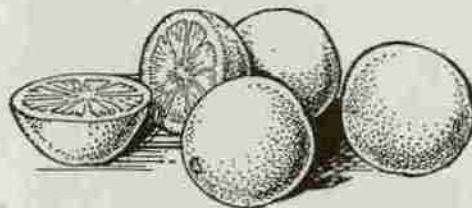


Taste of Home's Holiday Recipe Card Collection

## Creamy Fruit Salad

- 1 can (11 ounces) mandarin oranges, drained
- 1 can (8-1/4 ounces) sliced peaches, drained
- 1 can (8 ounces) pineapple chunks, drained
- 1 cup miniature marshmallows
- 4 ounces cream cheese, softened
- 1/2 cup plain yogurt
- 1/4 cup sugar

In a bowl, combine oranges, peaches, pineapple and marshmallows. In a small mixing bowl, beat the cream cheese, yogurt and sugar until smooth; pour over fruit and toss to coat. Refrigerate for 15 minutes. **Yield:** 4 servings.



Taste of Home's Holiday Recipe Card Collection

## Hearty Twice-Baked Potatoes

- 8 large baking potatoes
- 1/2 pound bulk pork sausage
- 1/4 cup butter or margarine, softened
- 2 cups (8 ounces) shredded cheddar cheese
- 1-1/2 cups diced fully cooked ham
- 6 bacon strips, cooked and crumbled
- 1 cup (8 ounces) sour cream
- 1/2 cup Italian salad dressing
- Salt and pepper to taste

Scrub and pierce potatoes. Bake at 400° for 40-60 minutes or microwave, uncovered, on high for 12-14 minutes or until tender. Meanwhile, in a skillet, cook the sausage over medium heat until no longer pink; drain.

When potatoes are cool enough to handle, cut in half lengthwise; scoop out pulp, leaving a 1/4-in. shell. In a large mixing bowl, mash the pulp with butter. Stir in the sausage, cheese, ham, bacon, sour cream, salad dressing, salt and pepper.

Spoon into potato shells. Place on two ungreased baking sheets. Bake at 400° for 30 minutes or until golden brown. **Yield:** 16 servings.



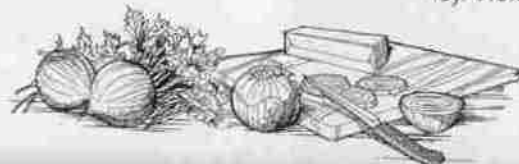
## Sprouts with Sour Cream

- 2 pounds fresh brussels sprouts, halved
- 1/2 cup chopped onion
- 2 tablespoons butter or margarine
- 1 tablespoon all-purpose flour
- 1 tablespoon brown sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ground mustard
- 1/2 cup milk
- 1 cup (8 ounces) sour cream
- Minced fresh parsley

Add 1 in. of water and brussels sprouts to a saucepan; bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until tender.

Meanwhile, in another saucepan, saute onion in butter until tender. Stir in flour, brown sugar, salt and mustard until blended. Gradually stir in milk. Bring to a boil; boil for 1 minute. Reduce heat. Stir in sour cream; heat through.

Drain the sprouts; place in a serving bowl. Top with sauce. Sprinkle with parsley. **Yield:** 12 servings.





## Turkey-Berry Stuffing Balls

You'll spend less time in the kitchen when you prepare this quick side dish that takes advantage of seasoned stuffing croutons. This is terrific to take to potlucks and holiday dinners. The recipe can easily be doubled for large gatherings.

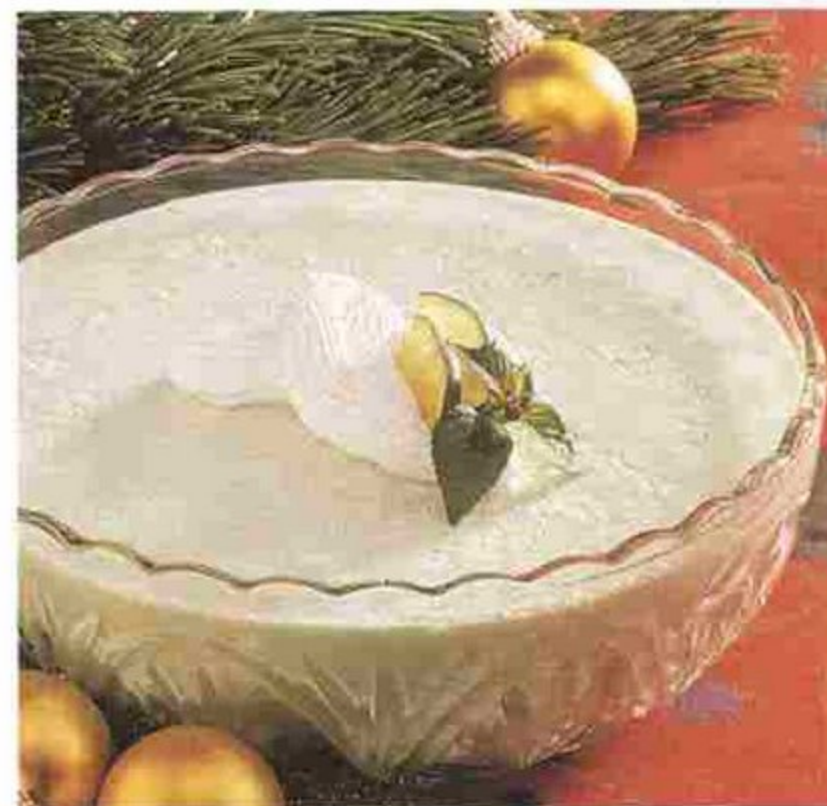
—Bernadine Dirmeyer  
Harpster, Ohio



## Pear Lime Gelatin

Packed with pears, this jolly gelatin salad is a light and refreshing treat. My mom knew that fruit served in this fun form would get gobbled right up. She also liked it because the bowl looked like a sparkling jewel on our dinner table.

—Sandy Jenkins  
Elkhorn, Wisconsin



## Asparagus Nut Stir-Fry

I never have leftovers when I serve this festive green and red vegetable dish. Everyone goes for the fresh taste of the asparagus, the crunch of the walnuts and the zippy seasoning.

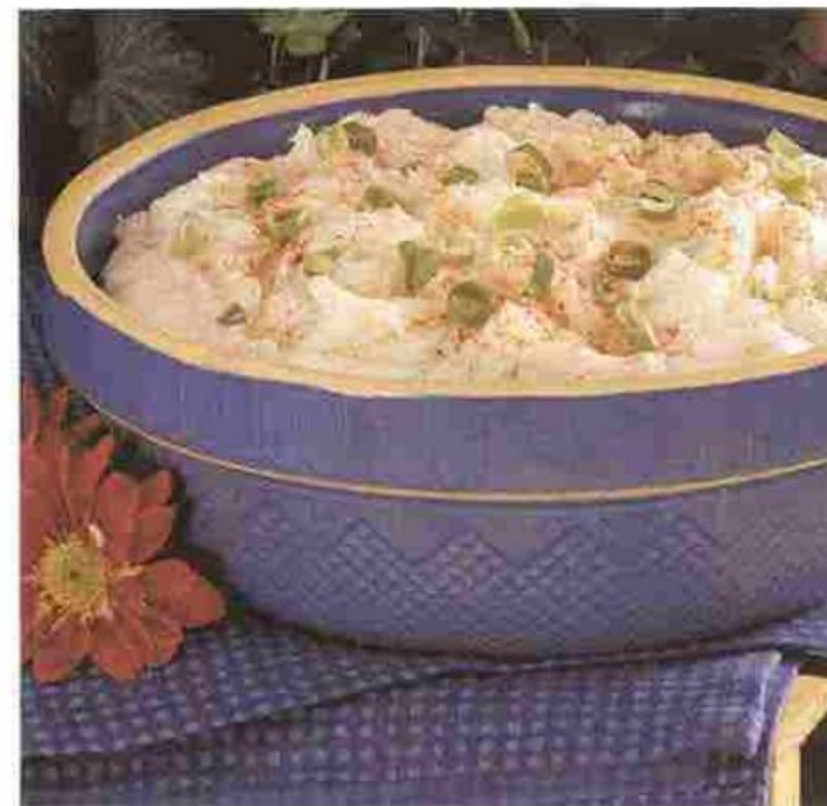
—Margaret Souders  
Elizabethtown,  
Pennsylvania



## Creamy Mashed Potatoes

I love potatoes—mashed ones especially. This company-worthy version is a great accompaniment to the beef roast I serve at our holiday meal. Cream cheese adds richness while garlic delivers distinctive flavor.

—Lise Thomson  
Magrath, Alberta

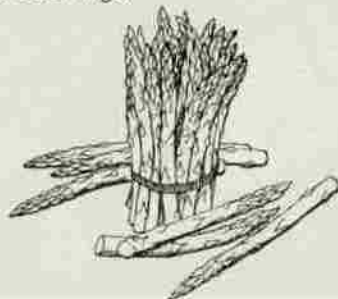




## Asparagus Nut Stir-Fry

- 1-1/2 pounds fresh asparagus spears, trimmed
- 2 tablespoons vegetable oil
- 1/4 cup thinly sliced sweet red pepper
- 1/4 cup coarsely chopped walnuts
- 1/4 teaspoon ground ginger or 1 teaspoon minced fresh gingerroot
- 1 garlic clove, minced
- 1/8 teaspoon crushed red pepper flakes
- 2 tablespoons chicken broth
- 2 tablespoons soy sauce
- 1/2 teaspoon sugar
- 1/2 teaspoon salt

In a skillet or wok, stir-fry asparagus in oil until crisp-tender, about 10 minutes. Remove and keep warm. In the same skillet, stir-fry red pepper, walnuts, ginger, garlic and pepper flakes for 2 minutes or until red pepper is crisp-tender. Stir in the broth, soy sauce, sugar and salt; heat through. Add asparagus; stir to coat. **Yield:** 6 servings.

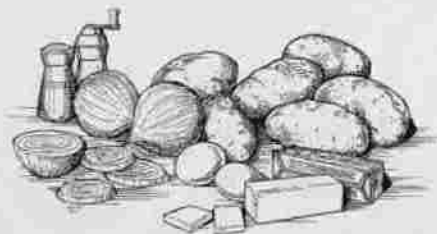


Taste of Home's Holiday Recipe Card Collection

## Creamy Mashed Potatoes

- 5 pounds potatoes, peeled and cubed
- 3 garlic cloves, peeled
- 1 package (3 ounces) cream cheese, softened
- 1/2 cup milk
- 2 tablespoons butter or margarine
- 1 to 1-1/2 teaspoons salt
- 1/4 teaspoon pepper
- 1/4 cup chopped green onions, optional
- 1/8 teaspoon paprika, optional

Place potatoes and garlic in a saucepan; cover with water. Bring to a boil. Reduce heat; cover and cook for 20-25 minutes or until potatoes are very tender. Drain well. Place potatoes and garlic in a mixing bowl. Add cream cheese, milk, butter, salt and pepper; beat until smooth. Transfer to a serving bowl; sprinkle with onions and paprika if desired. **Yield:** 6-8 servings.



Taste of Home's Holiday Recipe Card Collection


## Turkey-Berry Stuffing Balls

- 1 pound ground turkey
- 1 celery rib, finely chopped
- 1/4 cup finely chopped onion
- 2 eggs, beaten
- 1-1/4 cups chicken broth
- 4 cups seasoned stuffing croutons
- 3/4 cup fresh or frozen cranberries, halved

In a large skillet, cook turkey, celery and onion over medium heat until meat is no longer pink; drain. In a large bowl, combine eggs, broth and stuffing; let stand for 5 minutes. Stir in turkey mixture and cranberries. Shape into 12 balls and place in a greased 11-in. x 7-in. x 2-in. baking dish. Bake, uncovered, at 325° for 35-40 minutes or until heated through. **Yield:** 4-6 servings.

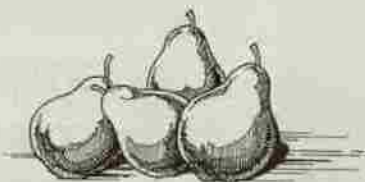


## Pear Lime Gelatin

-  Uses less fat, sugar or salt. Includes Nutritional Analysis and Diabetic Exchanges.
- 1 can (29 ounces) pear halves in juice
- 1 package (3 ounces) lime gelatin
- 1 package (3 ounces) cream cheese, cubed
- 1 cup whipped topping

Drain pears, reserving juice; set pears aside. Measure the juice; add water if needed to equal 1-1/2 cups. Pour into a saucepan; bring to a boil. Add gelatin; stir until dissolved. Gradually add cream cheese, whisking until smooth. Cover and refrigerate until cool. Mash reserved pears; fold into gelatin mixture. Fold in whipped topping. Pour into a 6-cup serving bowl. Refrigerate until set. **Yield:** 6 servings.

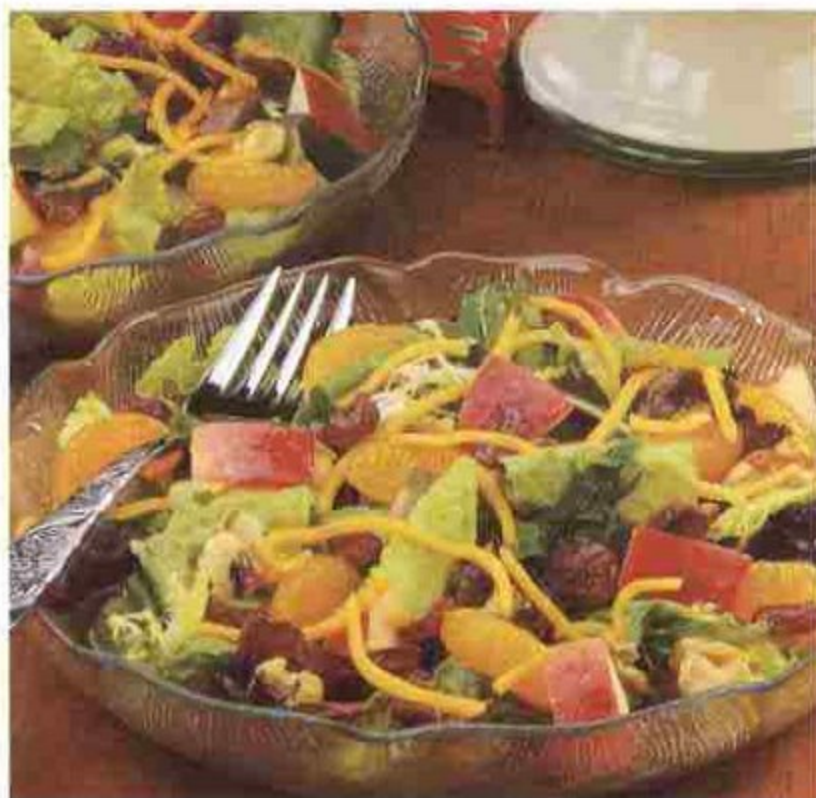
**Nutritional Analysis:** One serving (prepared with sugar-free gelatin and reduced-fat cream cheese and whipped topping) equals 172 calories, 3 g fat (2 g saturated fat), 5 mg cholesterol, 398 mg sodium, 21 g carbohydrate, 2 g fiber, 8 g protein. **Diabetic Exchanges:** 2 fruit, 1 fat.





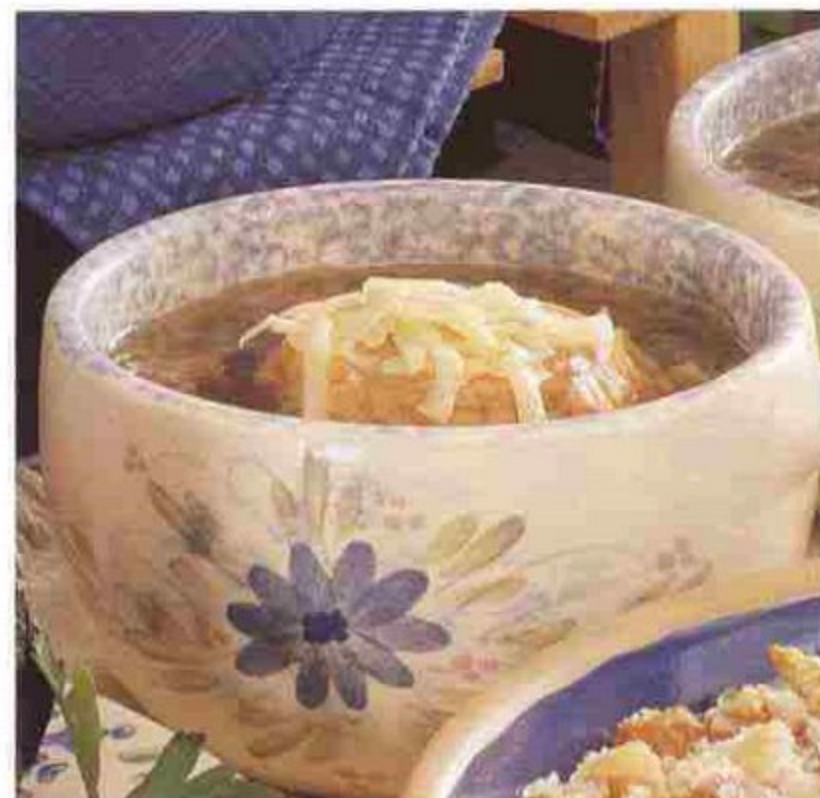
## Holiday Tossed Salad

I served this fresh and colorful blend at a New Year's dinner party, and it was an instant success. Since you use packaged greens, it takes just a few moments to put all the ingredients together. —Carol Dilcher  
Emmaus, Pennsylvania



## Onion Soup

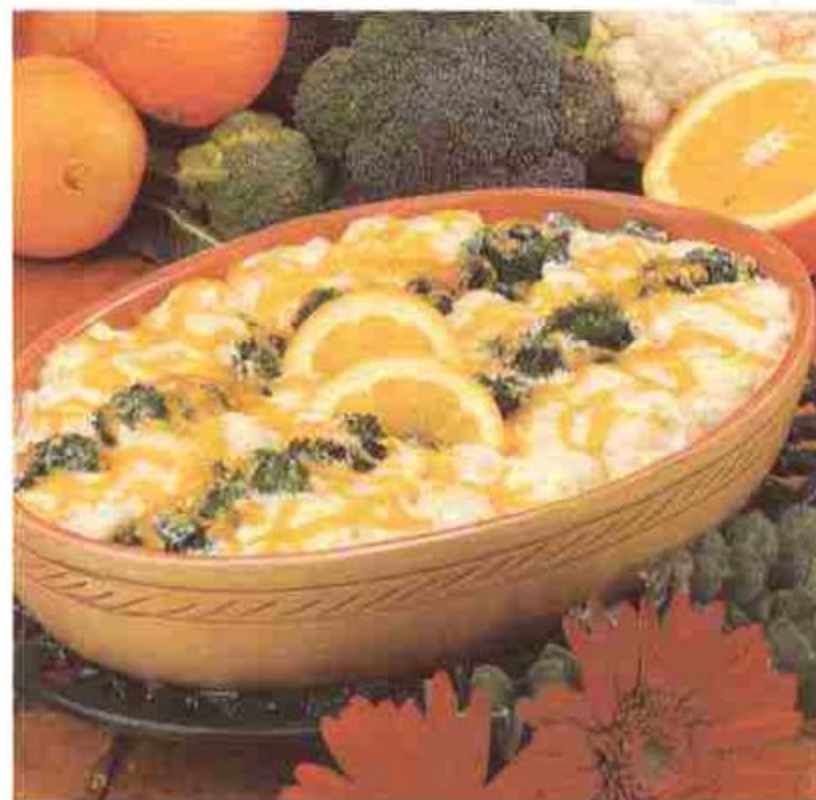
This version has a slightly sweet flavor that makes it unique. Several years ago, I made a big pot of this soup for a fancy dinner our young people were having at church. I counted on having some left for us, but the pot came home empty along with many requests for the recipe! —Lise Thomson  
Magrath, Alberta



## Creamy Floret Bake

My family loves to come over for Thanksgiving dinner because of the special side dishes I prepare. This one is always a winner! The creamy orange sauce complements the tender broccoli and cauliflower beautifully.

—Patricia Potter  
Manassas, Virginia



## Mallow-Pecan Acorn Squash


Squash has traditionally been a food our family passes up, but this luscious casserole is an exception to the rule. You won't find it among our Thanksgiving leftovers—it's one of the first dishes to return empty.

—Kathleen Cox  
Wyoming, Michigan





## Creamy Floret Bake

 Uses less fat, sugar or salt. Includes Nutritional Analysis and Diabetic Exchanges.

- 1 large head cauliflower, broken into florets (4 cups)
- 1 medium bunch broccoli, cut into florets (4 cups)
- 1/4 cup butter or stick margarine
- 1/4 cup all-purpose flour
- 2 cups half-and-half cream
- 2 tablespoons grated orange peel
- 1/2 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon white pepper
- 1/4 cup shredded cheddar cheese

In a saucepan, bring 1 in. of water to a boil; add cauliflower. Reduce heat; cover and simmer for 10-12 minutes or until crisp-tender. In another saucepan, bring 1

in. of water to a boil; add broccoli. Reduce heat; cover and simmer for 8-10 minutes or until crisp-tender. Drain vegetables and rinse with cold water.

Melt butter in a saucepan. Stir in flour until smooth. Gradually add cream. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in orange peel, salt, nutmeg and pepper.

Arrange cauliflower and broccoli in alternate rows in a 3-qt. or 13-in. x 9-in. x 2-in. baking dish. Top with cream sauce and cheese. Bake, uncovered, at 325° for 20-25 minutes or until heated through. **Yield:** 12 servings.

**Nutritional Analysis:** One 3/4-cup serving (prepared with fat-free milk instead of cream and reduced-fat cheese) equals 80 calories, 4 g fat (3 g saturated fat), 12 mg cholesterol, 191 mg sodium, 8 g carbohydrate, 2 g fiber, 4 g protein. **Diabetic Exchanges:** 1-1/2 vegetable, 1/2 fat.

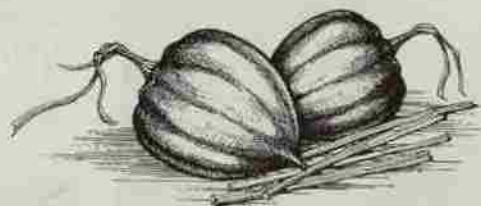
*Taste of Home's Holiday Recipe Card Collection*

## Mallow-Pecan Acorn Squash

- 2 medium acorn squash, halved and seeded
- 1/3 cup crushed saltines (about 10 crackers)
- 1/4 cup chopped pecans
- 1/4 cup packed brown sugar
- 3 tablespoons butter or margarine, melted, *divided*
- 1/8 teaspoon ground nutmeg
- 1 cup miniature marshmallows

Place squash cut side up in an ungreased 13-in. x 9-in. x 2-in. baking dish. In a bowl, combine the cracker crumbs, pecans, brown sugar, 2 tablespoons butter and nutmeg. Spoon into squash. Brush edges of squash with remaining butter.

Cover and bake at 400° for 55-60 minutes or until squash is tender. Sprinkle with marshmallows. Bake, uncovered, for 3-5 minutes or until golden brown. **Yield:** 4 servings.



*Taste of Home's Holiday Recipe Card Collection*

## Holiday Tossed Salad

- 1 package (10 ounces) Italian-blend salad greens
- 1 package (5 ounces) spring mix salad greens
- 2 cans (11 ounces each) mandarin oranges, drained
- 1-1/2 cups dried cranberries
- 1 medium red apple, cored and chopped
- 1 cup chopped walnuts
- 1/3 cup shredded cheddar cheese
- 1 bottle (8 ounces) raspberry vinaigrette

In a large salad bowl, toss the greens, oranges, cranberries, apple, walnuts and cheese. Drizzle with vinaigrette just before serving; toss to coat. **Yield:** 12 servings.



## French Onion Soup

- 6 cups thinly sliced onions
- 1 tablespoon sugar
- 1/2 teaspoon pepper
- 1/3 cup vegetable oil
- 6 cups beef broth
- 8 slices French bread (3/4 inch thick), toasted
- 1/2 cup shredded Parmesan or Swiss cheese

In a Dutch oven or soup kettle over medium-low heat, cook onions, sugar and pepper in oil for 20 minutes or until onions are caramelized, stirring frequently. Add the broth; bring to a boil. Reduce heat; cover and simmer for 30 minutes. Ladle soup into ovenproof bowls. Top each with a slice of French bread; sprinkle with cheese. Broil until cheese is melted. Serve immediately. **Yield:** 8 servings.





## Christmas Gelatin Ring

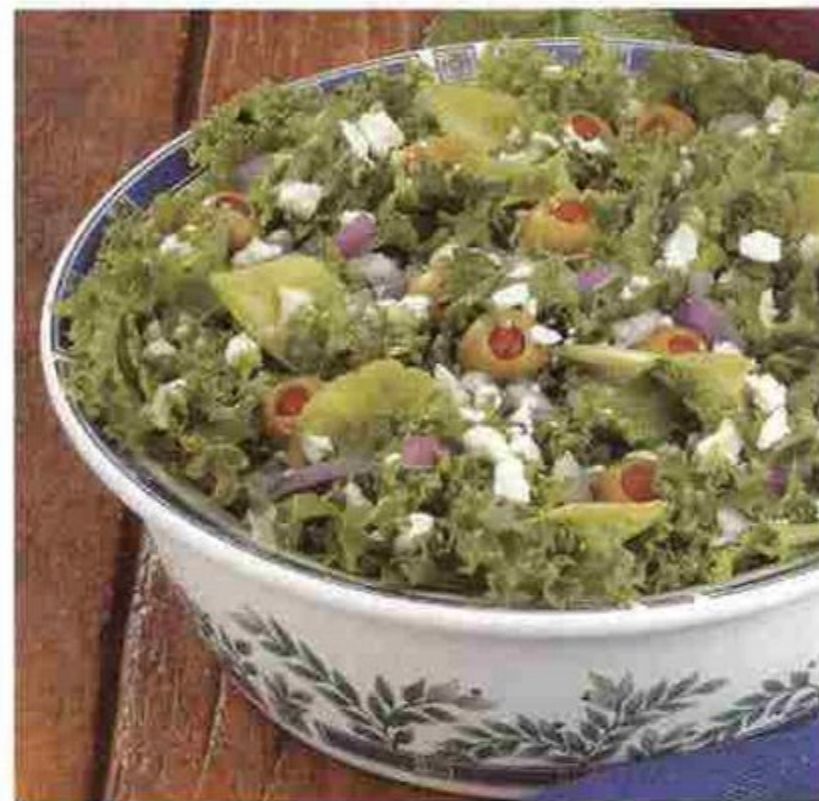
This colorful salad with its red and green layers is fun to serve for a festive dinner or brunch. It's been my family's favorite for many years—everyone loves the Jell-O and cream cheese combination. It goes with all kinds of entrees.

—Dorothy Duzynski  
Park Ridge, Illinois



## Curly Endive Salad

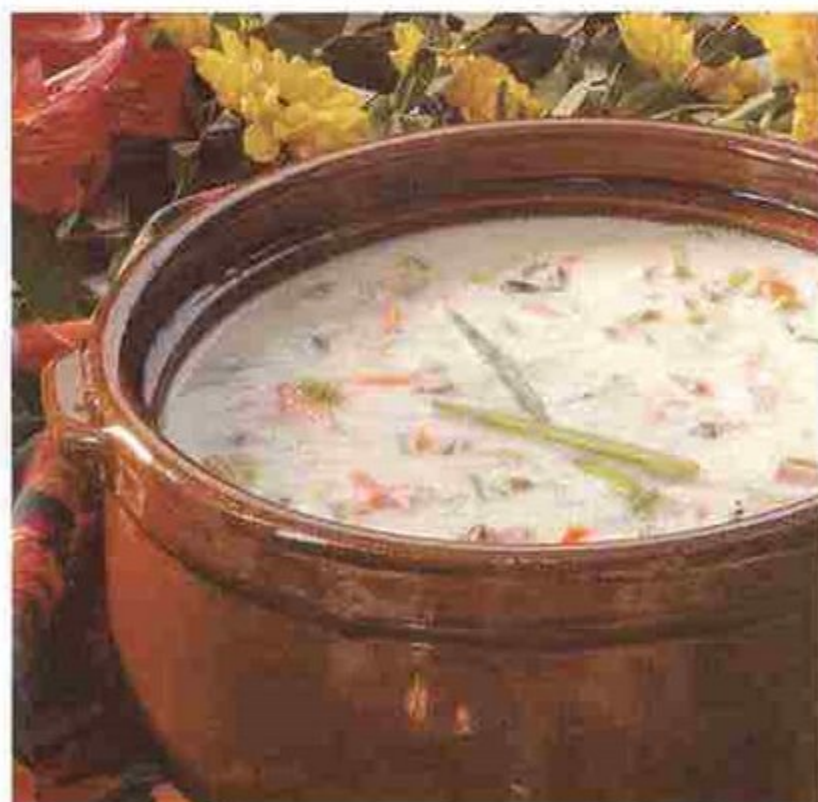
My wife grows herbs in our tiny city garden. I use oregano and mint to season this refreshing unique salad I created. —Roger Burch  
Staten Island, New York



## Creamy Wild Rice Soup

I make this comforting soup year-round...and after a few spoonfuls, you'll likely do the same. Pecans, ham and carrots are a few of the ingredients that will have you asking for more.

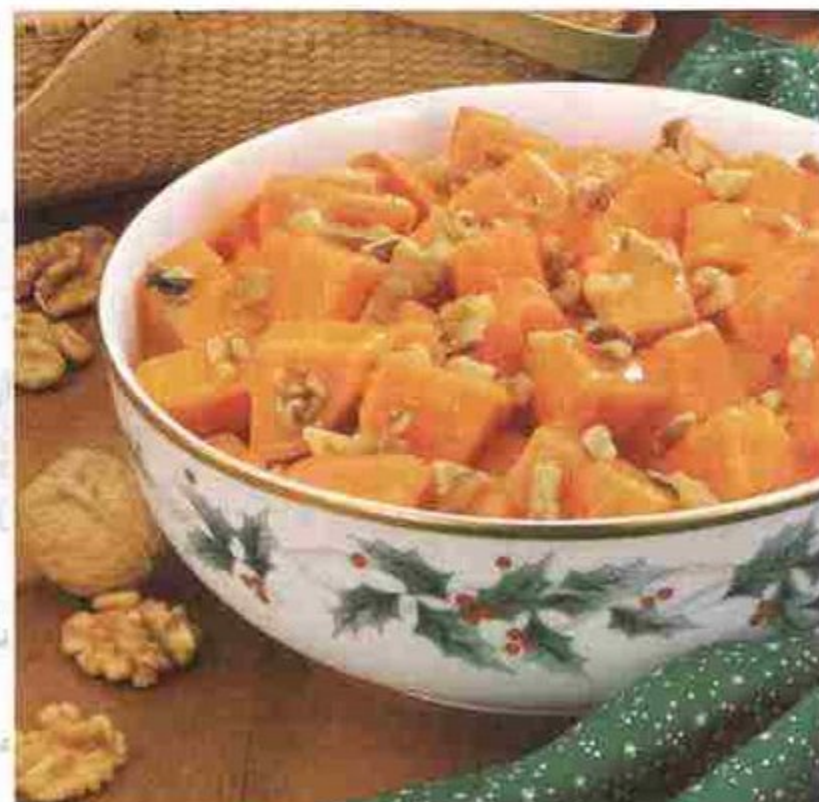
—Angie Schramm  
Yankton, South Dakota



## Orange-Nut Sweet Potatoes

When my siblings and I were young, my mom created this recipe in hopes that we would eat more vegetables. It worked! The citrus sauce went so well with the tender sweet potatoes that the dish quickly became a standard at the holidays.

—Kathleen Wright  
Richmond, Kentucky





## Creamy Wild Rice Soup

- 4 cups water
- 1/2 teaspoon salt
- 1/2 cup uncooked wild rice
- 3 tablespoons chopped green onions
- 1/4 cup shredded carrot
- 3 tablespoons chopped pecans
- 6 tablespoons butter or margarine
- 1/3 cup all-purpose flour
- 2 cans (14-1/2 ounces each) chicken broth
- 1/2 cup diced fully cooked ham
- 1/4 teaspoon pepper
- 1 cup half-and-half cream
- Green onion strips, optional

In a large saucepan, bring water and salt to a boil. Add rice. Reduce heat; cover and simmer for 50-55 minutes or until tender. Remove from the heat. Let stand for 10 minutes; drain and set aside.

In a soup kettle or Dutch oven, saute the onions, carrot and pecans in butter for 1-2 minutes. Stir in flour until blended. Gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat. Add the ham, pepper and wild rice. Cover and simmer for 5 minutes or until carrots are tender.

Reduce heat. Add cream and heat through (do not boil). Garnish with green onion strips if desired. **Yield:** 8 servings.

Taste of Home's Holiday Recipe Card Collection

## Orange-Nut Sweet Potatoes

- 2 pounds sweet potatoes, peeled and cubed
- 2/3 cup sugar
- 4-1/2 teaspoons cornstarch
- 1 teaspoon salt
- 1 cup orange juice
- 2 tablespoons butter or margarine
- 1/2 teaspoon grated orange peel
- 1/4 cup chopped walnuts



Place the sweet potatoes in a large saucepan; cover with water. Bring to a boil. Reduce heat; cover and simmer for 6-8 minutes or until tender. Meanwhile, in a small saucepan, combine the sugar, cornstarch and salt. Gradually stir in orange juice. Bring to a boil; cook and stir for 2 minutes or until thickened. Add butter and orange peel; stir until butter is melted.

Drain sweet potatoes; place in a serving dish. Add orange juice mixture and gently stir to coat. Sprinkle with walnuts. **Yield:** 6 servings.

Taste of Home's Holiday Recipe Card Collection

## Christmas Gelatin Ring

- 1 package (3 ounces) cherry gelatin
- 3 cups boiling water, *divided*
- 1 can (29 ounces) sliced pears, undrained
- 1 package (3 ounces) lemon gelatin
- 1 package (8 ounces) cream cheese, cubed and softened
- 1 package (3 ounces) lime gelatin
- 1 can (20 ounces) crushed pineapple



In a bowl, dissolve cherry gelatin in 1 cup boiling water. Drain pears, reserving 1 cup juice (discard remaining juice or save for another use). Stir pears and reserved juice into cherry gelatin. Pour into a 10-in. fluted tube pan or 3-qt. ring mold coated with nonstick cooking spray. Refrigerate until nearly set, about 1-1/4 hours.

In a bowl, dissolve the lemon gelatin in 1 cup boiling water; refrigerate until slightly thickened. Beat in the cream cheese until blended. Pour over the cherry layer.

In another bowl, dissolve lime gelatin in remaining boiling water. Drain pineapple well, reserving juice. Add enough water to juice to measure 3/4 cup. Stir pineapple and reserved juice into lime gelatin; spoon over lemon layer. Refrigerate until firm. Unmold onto a serving plate. **Yield:** 12 servings.

## Curly Endive Salad

- 4 cups torn curly endive, Belgian endive *and/or* escarole
- 1/4 cup chopped red onion
- 24 whole stuffed olives
- 2 tablespoons olive or vegetable oil
- 1 tablespoon red wine vinegar or cider vinegar
- 3 tablespoons minced fresh oregano or 3 teaspoons dried oregano
- 1 tablespoon minced fresh mint or 1 teaspoon dried mint flakes
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 ounces crumbled feta cheese

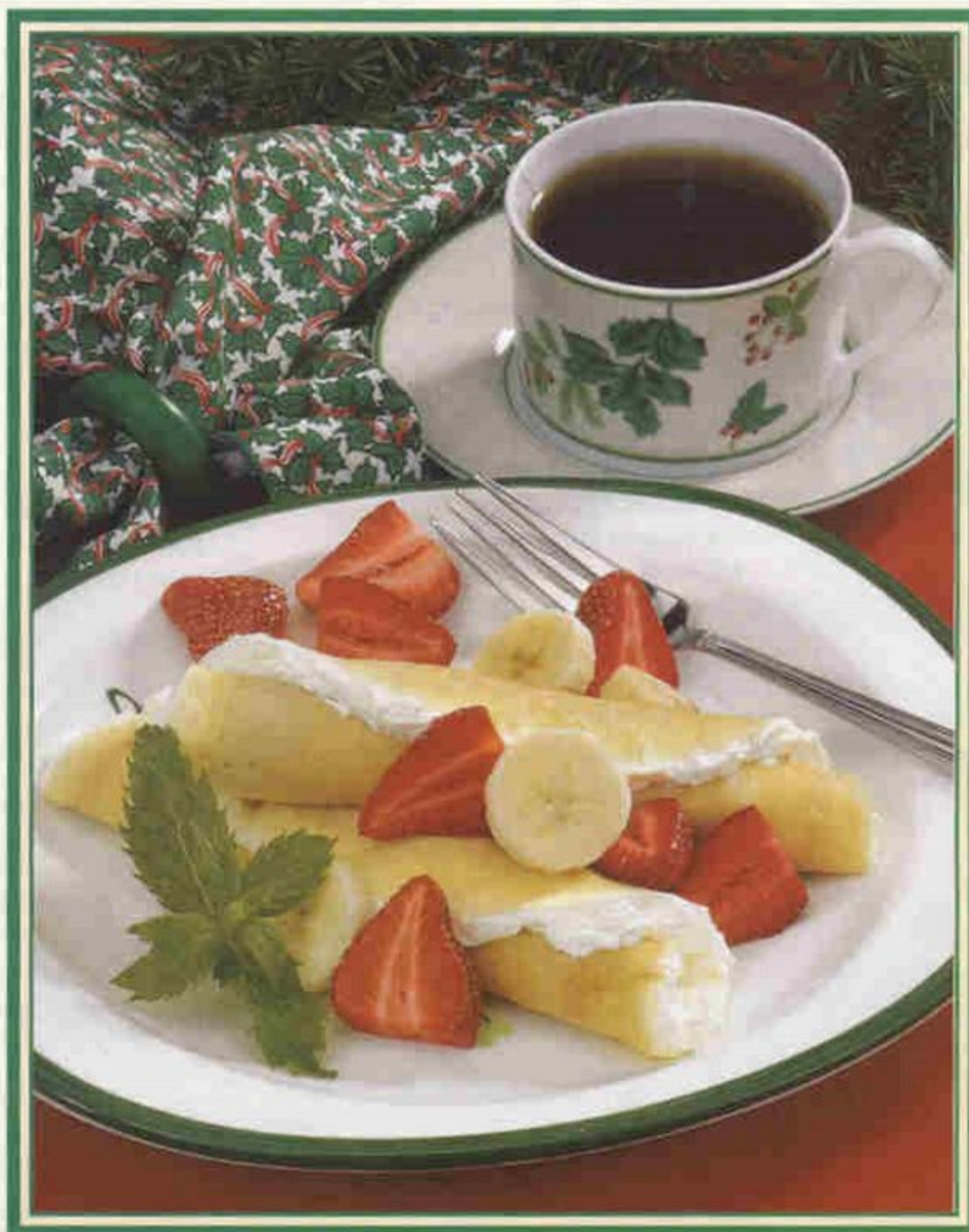
In a salad bowl, toss the endive, onion and olives. In a jar with a tight-fitting lid, combine the oil, vinegar, oregano, mint, salt and pepper; shake well. Drizzle over salad and toss to coat. Top with cheese. **Yield:** 4 servings.







# *Breakfast & Brunch*



*Sunny breakfast and brunch foods  
are a tasty way to make  
the season bright!*





# Best Bets for Breakfast



WAKE UP to the morning call of these delightful dishes.

## SOUTHWESTERN OMELET

Flavors of another region spark the eggs in this recipe from Patricia Collins of Imbler, Oregon.

- 1/2 cup chopped onion
- 1 jalapeno pepper, seeded and minced\*
- 1 tablespoon vegetable oil
- 6 eggs, beaten
- 6 bacon strips, cooked and crumbled
- 1 small tomato, chopped
- 1 ripe avocado, cut into 1-inch slices
- 1 cup (4 ounces) shredded Monterey Jack cheese, divided

Salt and pepper to taste  
Salsa

In a skillet, saute onion and jalapeno in oil until tender; remove with a slotted spoon and set aside. Pour eggs into the same skillet; cover and cook over low heat for 3-4 minutes. Sprinkle with onion, jalapeno, bacon, tomato, avocado and 1/2 cup cheese. Season with salt and pepper.

Fold omelet in half over filling. Cover and cook 3-4 minutes or until eggs are set. Sprinkle with remaining cheese. Serve with salsa. **Yield:** 4 servings.

**Editor's Note:** When cutting or seeding hot peppers, use rubber or plastic gloves to protect your hands. Avoid touching your face.

## ANGEL FROST

"I've served this refreshing beverage for many holiday breakfasts," says Susan O'Brien of Scottsbluff, Nebraska.

- 1 can (6 ounces) frozen pink lemonade concentrate, thawed
- 1 cup milk
- 1 package (10 ounces) frozen strawberries in syrup, partially thawed
- 1 pint vanilla ice cream
- Fresh strawberries, optional

In a blender, place first four ingredients in the order given; blend until smooth. Pour into glasses. Garnish with fresh strawberries if desired. **Yield:** 4-6 servings (about 1 quart).

## QUICK CHERRY TURNOVERS

"These fruit-filled pastries are my family's favorite at breakfast," reports Elleen Oberrueter, Danbury, Iowa.

- 1 tube (8 ounces) refrigerated crescent rolls
- 1 cup cherry pie filling
- 1/2 cup confectioners' sugar
- 1 to 2 tablespoons milk

Unroll dough and separate into eight triangles; make four squares by pressing the seams of two triangles together and rolling into shape. Place on an ungreased baking sheet. Spoon 1/4 cup pie filling in one corner of each square. Fold to make triangles; pinch to seal. Bake at 375° for

10-12 minutes or until golden. Mix sugar and milk; drizzle over turnovers. Serve warm. **Yield:** 4 servings.

## BREAKFAST BREAD PUDDING

Alma Andrews of Live Oak, Florida notes, "I fix this make-ahead dish the day before our grandchildren visit."

- 12 slices white bread
- 1 package (8 ounces) cream cheese, cubed
- 12 eggs
- 2 cups milk
- 1/3 cup maple syrup
- 1/4 teaspoon salt

Remove and discard crusts from bread; cut bread into cubes. Toss lightly with cream cheese cubes; place in a greased 13-in. x 9-in. x 2-in. baking pan. In a large mixing bowl, beat eggs. Add milk, syrup and salt; mix well. Pour over bread mixture. Cover and refrigerate 8 hours or overnight. Remove from refrigerator 30 minutes before baking.

Bake, uncovered, at 375° for 40-45 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before cutting. **Yield:** 6-8 servings.

## HAM 'N' CHEESE PIE

"My family and friends love this delicious quiche for brunch or anytime," says Iris Posey of Albany, Georgia.

- 1 cup diced fully cooked ham
- 3/4 cup shredded Swiss cheese
- 5 bacon strips, cooked and crumbled
- 3/4 cup shredded sharp cheddar cheese
- 3 tablespoons chopped onion
- 3 tablespoons chopped green pepper
- 1 cup milk
- 1/4 cup biscuit/baking mix
- 2 eggs
- 1/4 teaspoon salt
- 1/8 teaspoon pepper

In a greased 10-in. quiche dish or pie plate, layer ham, Swiss cheese, bacon, cheddar cheese, onion and green pepper. Place the remaining ingredients in a blender in the order given; blend for 30-40 seconds. Pour over meat, cheese and vegetables; do not stir. Bake, uncovered, at 350° for 30-35 minutes or until set and lightly browned. Let stand 5 minutes before cutting. **Yield:** 6-8 servings.

**RISE AND SHINE** with delicious dishes like Angel Frost, Quick Cherry Turnovers and Southwestern Omelet (clockwise from top right).





## Caramel-Pecan Sticky Buns

My mother used to make delicious cinnamon rolls when I was a child. Later, she taught my sister and me to make them. I've since added the caramel and pecans. These scrumptious buns are a huge hit wherever I take them.

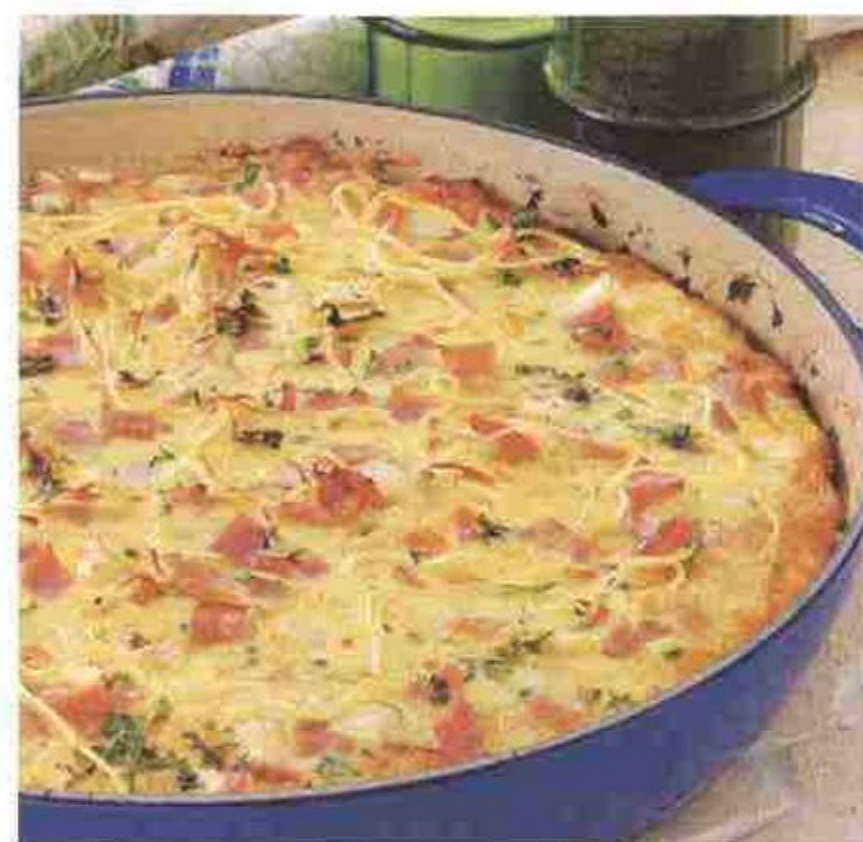
—Judy Powell, Star, Idaho



## Pasta Frittata

This well-seasoned frittata, starring ham, eggs, cheese and pasta, is always popular on a buffet. It bakes up a lovely golden brown and slices like a dream. Folks can bring their appetites when this dish is served and walk away satisfied!

—Penny McBride  
Decatur, Illinois



## Fancy Berry Beverage

We offer this fruity beverage to guests to add a festive touch to holiday gatherings. It pours up frothy, then separates into a dark pink base with a light foamy top. A slightly tart drink, it's wonderful with home-baked cookies.

—Christine Wilson  
Sellersville, Pennsylvania



## Pumpkin Pancakes

The flavors of autumn star in these delightful pumpkin pancakes that are topped with a sweet apple cider syrup. Light and fluffy, the pancakes are perfect for breakfast or brunch or as a snack anytime!

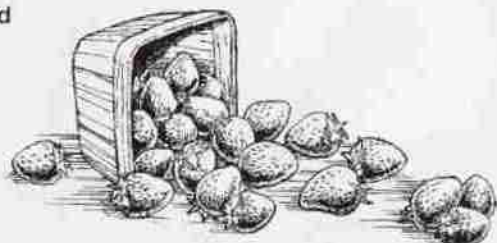
—Brenda Parker  
Portage, Michigan





## Fancy Berry Beverage

- 2 quarts cranberry juice, chilled
- 1 quart vanilla ice cream, softened
- 1 package (10 ounces) frozen sweetened sliced strawberries, thawed and pureed
- 1-1/4 cups sugar
- 1 teaspoon vanilla extract
- 2 cups heavy whipping cream, whipped
- 1 quart ginger ale, chilled
- Fresh strawberries, optional



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In a large bowl or container, combine the first five ingredients; stir until smooth and the sugar is dissolved. Fold in whipped cream. Slowly add ginger ale; stir gently to mix. Pour into glasses. Garnish with strawberries if desired. Serve immediately. **Yield:** 5 quarts.

## Pumpkin Pancakes

### HOT CIDER SYRUP:

- 3/4 cup apple cider or juice
- 1/2 cup packed brown sugar
- 1/2 cup corn syrup
- 2 tablespoons butter or margarine
- 1/2 teaspoon lemon juice
- 1/8 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg

### PANCAKES:

- 1 cup all-purpose flour
- 1 tablespoon sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 2 eggs, separated
- 1 cup milk
- 1/2 cup cooked or canned pumpkin
- 2 tablespoons vegetable oil

In a saucepan, combine the syrup ingredients. Bring to a boil over medium heat, stirring occasionally. Reduce heat; simmer, uncovered, for 20-25 minutes or until slightly thickened. Let stand for 30 minutes before serving.

For pancakes, combine the dry ingredients in a bowl. In another bowl, whisk the egg yolks, milk, pumpkin and oil. Stir into dry ingredients just until moistened. In a mixing bowl, beat the egg whites until soft peaks form; fold into batter.

Pour batter by 1/4 cupfuls onto a hot greased griddle. Turn when bubbles form on top of pancakes. Cook until second side is golden brown. Serve with the syrup. **Yield:** 15 pancakes (1 cup syrup).

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## Caramel-Pecan Sticky Buns

- 1 package (1/4 ounce) active dry yeast
  - 3/4 cup warm water (110° to 115°)
  - 3/4 cup warm milk (110° to 115°)
  - 1/4 cup sugar
  - 3 tablespoons vegetable oil
  - 2 teaspoons salt
  - 3-3/4 to 4-1/4 cups all-purpose flour
- FILLING:**
- 1/4 cup butter or margarine, softened
  - 1/4 cup sugar
  - 3 teaspoons ground cinnamon
  - 3/4 cup packed brown sugar
  - 1/2 cup heavy whipping cream
  - 1 cup coarsely chopped pecans

In a mixing bowl, dissolve yeast in warm water. Add the milk, sugar, oil, salt and 1-1/4 cups flour. Beat on medium speed for

2-3 minutes or until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface. Roll into an 18-in. x 12-in. rectangle. Spread butter to within 1/2 in. of edges. Combine sugar and cinnamon; sprinkle over butter. Roll up, jelly-roll style, starting with a long side; pinch seam to seal. Cut into 12 slices.

Combine brown sugar and cream; pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with pecans. Place rolls, cut side down, over pecans. Cover and let rise until doubled, about 1 hour.

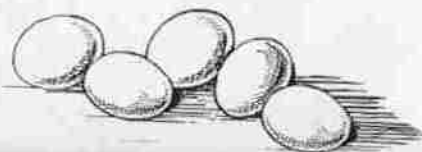
Bake at 350° for 30-35 minutes or until well browned. Cool for 1 minute before inverting onto a platter. **Yield:** 1 dozen.

## Pasta Frittata

- 1 large onion, chopped
- 1 tablespoon vegetable oil
- 12 ounces sliced deli ham, finely chopped
- 4 garlic cloves, minced
- 6 eggs
- 3 egg whites
- 1/2 cup shredded mozzarella cheese
- 1/2 cup shredded Colby cheese
- 2 tablespoons minced fresh parsley
- 1 to 1-1/2 teaspoons Italian seasoning
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- Dash cayenne pepper
- 2 cups cooked angel hair pasta

In an ovenproof skillet, saute onion in oil. Add ham and garlic; saute 1 minute longer. Remove and set aside. In a large bowl, whisk the eggs and egg whites. Add cheeses, parsley and seasonings. Add the ham mixture and pasta.

Coat the same skillet with cooking spray if necessary. Add pasta mixture. Cover and cook over medium heat for 3 minutes. Uncover. Bake at 400° for 13 minutes or until set. Let stand for 5 minutes before cutting. **Yield:** 6 servings.







## Ham 'n' Cheese Omelet Roll

This brunch dish has wonderful ingredients and an impressive look all rolled into one! I love hosting brunch ...and this special omelet roll is one of my very favorite items to prepare and share. A platter of these pretty swirled slices disappears in no time. —Nancy Daugherty  
Cortland, Ohio



## Chocolate Chip Coffee Cake

When I was a teacher, this recipe was recommended by one of my student's parents. I've made it so many times, I can't imagine hosting a brunch without it. Chocolate chips add sweet bursts of flavor to the rich and tender coffee cake.

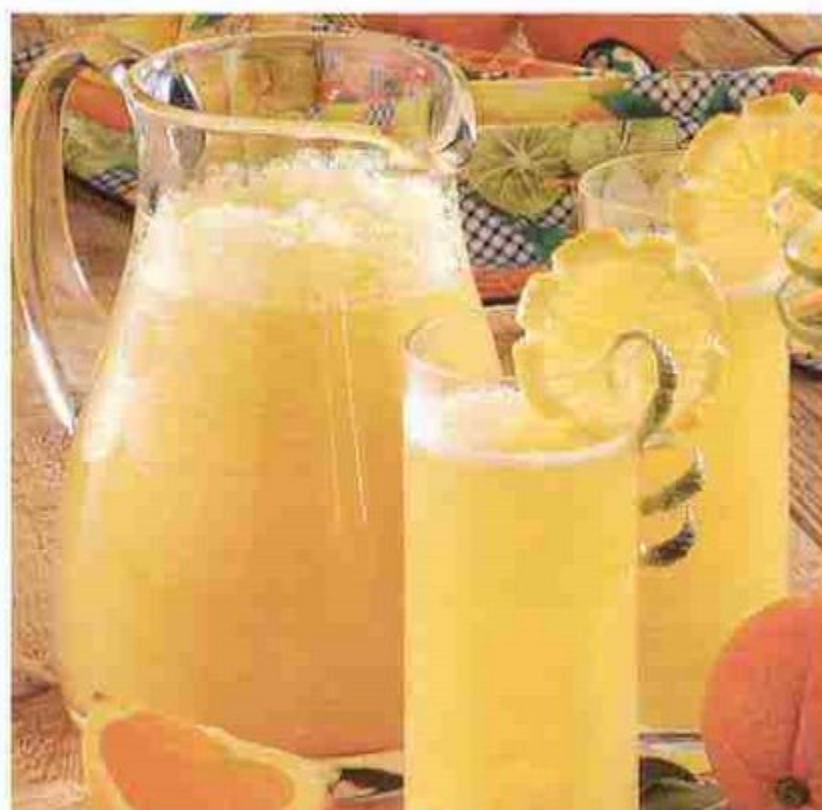
—Michelle Krzmarzick  
Redondo Beach,  
California



## Citrus Grove Punch

This pretty, sparkling punch brings in other members of the "citrus family" to blend with orange juice. It's a refreshing beverage that makes breakfast special.

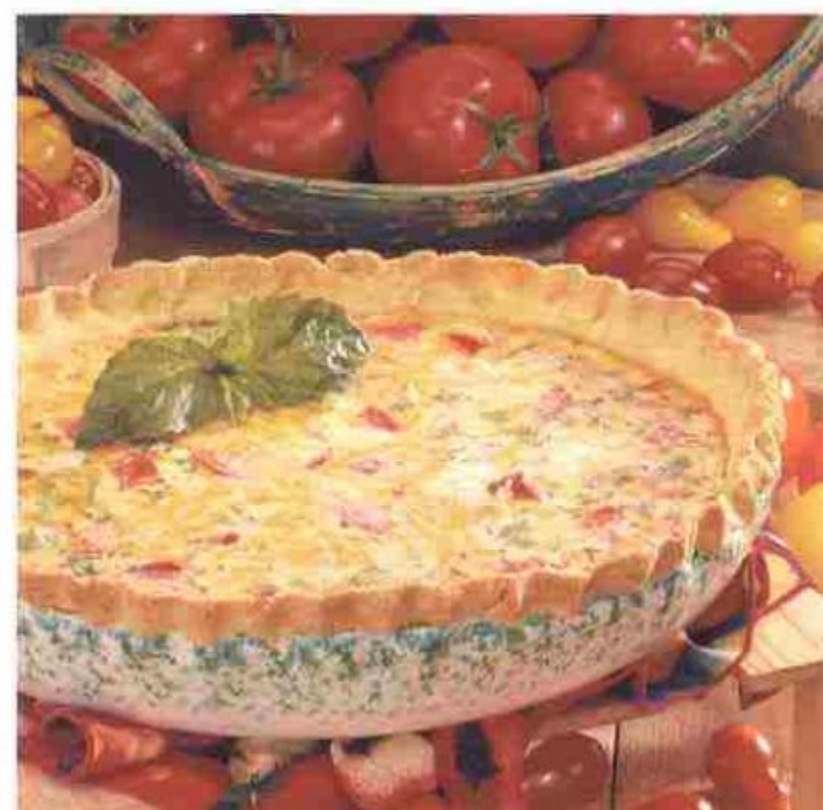
—Susan West  
North Grafton,  
Massachusetts



## Best-of-Show Tomato Quiche

I knew this delicious recipe was a "keeper" when I first tried it in the 1970s as a new bride—it impressed my in-laws when I made it for them! Now I sometimes substitute Mexican or Cajun seasoning for the basil. No matter how it's seasoned, it's wonderful.

—Dorothy Swanson  
Affton, Missouri





## Citrus Grove Punch

- 3 cups sugar
- 2 cups water
- 6 cups orange juice, chilled
- 6 cups grapefruit juice, chilled
- 1-1/2 cups lime juice, chilled
- 1 liter ginger ale, chilled

In a saucepan, bring sugar and water to a boil; cook for 5 minutes. Cover and refrigerate until cool. Combine juices and sugar mixture; mix well. Just before serving, stir in ginger ale. Serve over ice. **Yield:** 6 quarts.



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## Best-of-Show Tomato Quiche

- 3/4 cup all-purpose flour
- 1/2 cup cornmeal
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 1/3 cup shortening
- 4 to 5 tablespoons cold water

### FILLING:

- 2 cups chopped plum tomatoes
- 1 teaspoon salt
- 1/2 teaspoon dried basil
- 1/8 teaspoon pepper
- 1/2 cup chopped green onions
- 1/2 cup shredded cheddar cheese
- 1/2 cup shredded Swiss cheese
- 2 tablespoons all-purpose flour
- 1 cup evaporated milk
- 2 eggs

In a bowl, combine the first four ingredients. Cut in shortening until crumbly. Add water, tossing with a fork until dough forms a ball. Refrigerate for 30 minutes.

On a lightly floured surface, roll out dough to fit a 9-in. pie plate; transfer pastry to plate. Trim to 1/2 in. beyond edge of plate; flute edges. Bake at 375° for 10 minutes. Cool completely.

Place tomatoes in the crust; sprinkle with salt, basil, pepper, onions and cheeses. In a bowl, whisk flour, milk and eggs until smooth. Pour over filling. Bake at 375° 40-45 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before cutting. **Yield:** 6-8 servings.

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## Ham 'n' Cheese Omelet Roll

- 4 ounces cream cheese, softened
- 3/4 cup milk
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 12 eggs
- 2 tablespoons Dijon mustard
- 2-1/4 cups shredded cheddar or Swiss cheese, divided
- 2 cups finely chopped fully cooked ham
- 1/2 cup thinly sliced green onions

Line the bottom and sides of a greased 15-in. x 10-in. x 1-in. baking pan with parchment paper; grease the paper and set aside. In a small mixing bowl, beat cream cheese and milk until smooth. Add flour and salt; mix until combined. In a large mixing bowl, beat the eggs until blended. Add cream cheese mixture; mix well. Pour into prepared pan.

Bake at 375° for 30-35 minutes or until eggs are puffed and set. Remove from the oven. Immediately spread with mustard and sprinkle with 1 cup cheese.

Sprinkle with ham, onions and 1 cup cheese. Roll up from a short side, peeling parchment paper away while rolling. Sprinkle top of roll with the remaining cheese; bake 3-4 minutes longer or until cheese is melted. **Yield:** 12 servings.



## Chocolate Chip Coffee Cake

- 1 cup butter or margarine, softened
- 1 package (8 ounces) cream cheese, softened
- 1-1/2 cups sugar, divided
- 2 eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 cup milk
- 1 cup (6 ounces) semisweet chocolate chips
- 1/4 cup chopped pecans
- 1 teaspoon ground cinnamon

In a mixing bowl, cream the butter, cream cheese and 1-1/4 cups of sugar. Beat in eggs and vanilla. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with milk. Stir in chocolate chips. Pour into a greased 9-in. springform pan. Combine the pecans, cinnamon and remaining sugar; sprinkle over batter.

Bake at 350° for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes. Carefully run a knife around edge of pan to loosen. Remove sides of pan. Cool completely before cutting. **Yield:** 10-12 servings.



## Ham Mushroom Pie

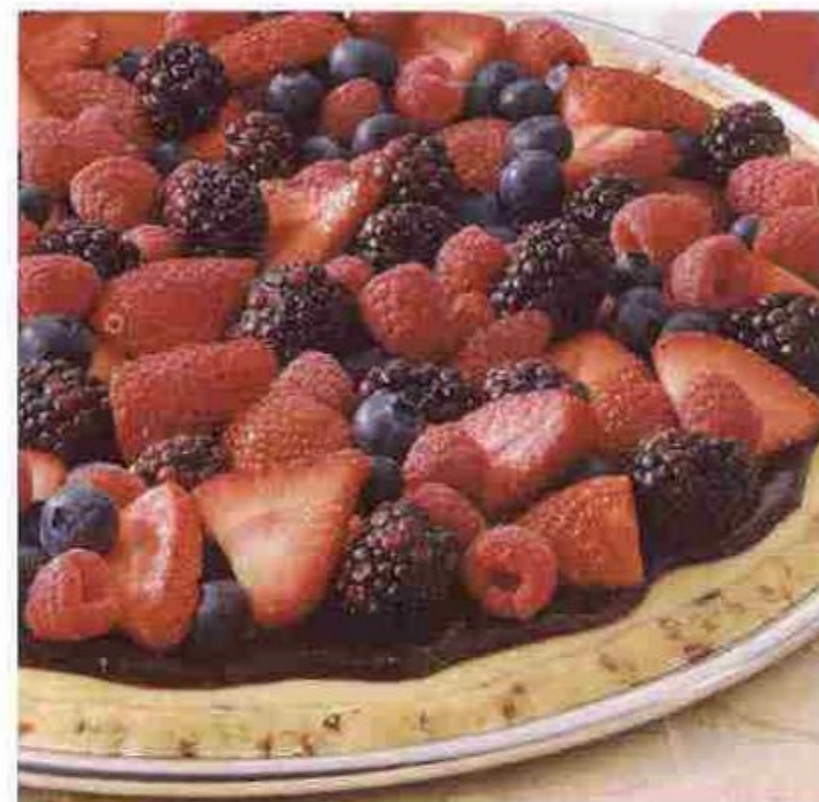
This brunch recipe was given to me by my grandmother, who loved making fast and delicious meals. Even the most finicky eaters enjoy it. And, this quick-to-fix favorite is as inexpensive as it is well received. —*Howie Wiener*  
*Spring Hill, Florida*



## Brunch Berry Pizza

This beautiful berry-topped pizza tastes as good as it looks! It's impossible to resist the pecan shortbread crust, cream cheese layer, berry topping and luscious fresh berries. It's so convenient to make the night before and serve the next morning.

—*Maria Schuster*  
*Wolf Point, Montana*



## Beef Hash

Neither the flavor nor the texture is "mushy" when you whip up a skillet of this tongue-tingling hash. This is an all-time favorite of mine. I created it after eating a similar variation in Texas.

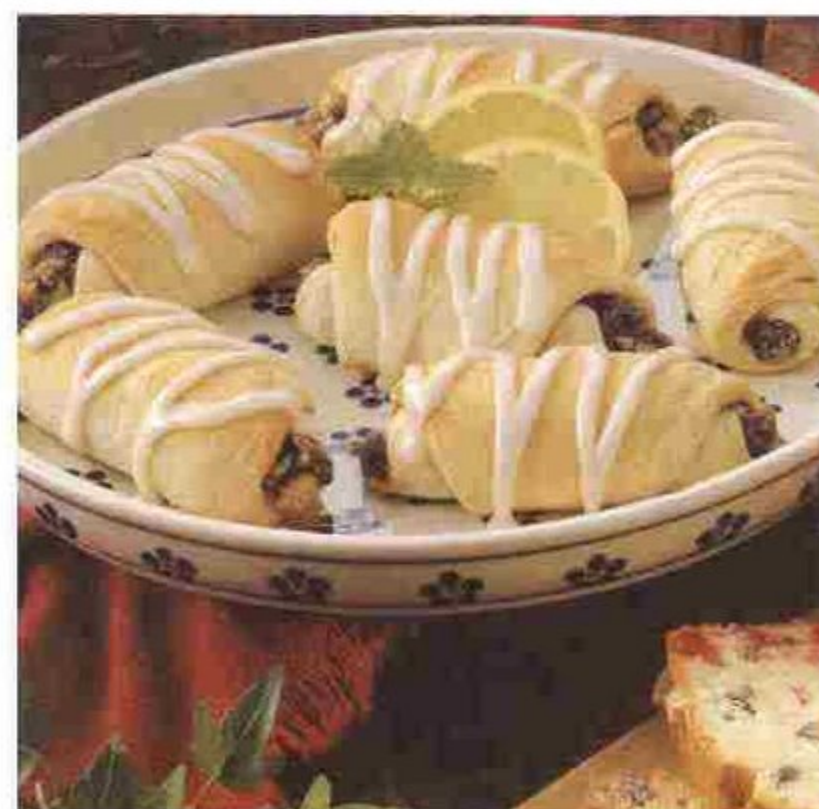
—*Del Mason*  
*Martensville, Saskatchewan*



## Sweet Raisin Roll-Ups

Refrigerated buttermilk biscuits help prepare these standout sweets in minutes. Drizzled with a simple homemade glaze, the warm-from-the-oven roll-ups offer cinnamon, raisins and walnuts in every mouth-watering bite.

—*Linda Devine*  
*Eminence, Missouri*





## Cajun Corned Beef Hash

- 6 cups frozen shredded hash brown potatoes, thawed
- 1/4 cup butter or margarine
- 1/2 cup *each* finely chopped green onions, sweet red pepper and green pepper
- 1 teaspoon seasoned salt
- 3/4 teaspoon Cajun seasoning
- 3/4 teaspoon chili powder
- 1/2 teaspoon pepper
- 1-1/2 cups chopped cooked corned beef
- 1 tablespoon white vinegar
- 8 eggs
- Additional Cajun seasoning and hot pepper sauce, optional

In a large skillet, cook hash browns in butter until almost tender. Stir in onions,

peppers and seasonings. Cook until hash browns are lightly browned and peppers are tender. Add corned beef; heat through.

Meanwhile, in a skillet with high sides, bring vinegar and 2 to 3 in. of water to a boil. Reduce heat; simmer gently. Break cold eggs, one at a time, into a custard cup or saucer. Holding the cup close to the surface of the water, slip eggs, one at a time, into simmering water. Cook, uncovered, until whites are completely set and yolks begin to thicken, about 3-4 minutes.

With a slotted spoon, lift poached eggs out of the water. Serve over hash mixture. Sprinkle with additional Cajun seasoning and serve with hot pepper sauce if desired. **Yield:** 4 servings.

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## Sweet Raisin Roll-Ups

- 3/4 cup raisins
- 1/3 cup chopped walnuts
- 1/4 cup sour cream
- 2 tablespoons honey
- 3 tablespoons butter or margarine, softened, *divided*
- 1 teaspoon ground cinnamon
- 1 teaspoon grated lemon peel
- 1 tube (12 ounces) refrigerated buttermilk biscuits

### GLAZE:

- 3/4 cup confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1 to 2 tablespoons milk



In a bowl, combine the raisins, nuts, sour cream, honey, 2 tablespoons butter, cinnamon and lemon peel; set aside.

Separate the biscuit dough into 10 pieces. On a lightly floured surface, roll each piece into a 6-in. oval. Place a rounded tablespoonful of raisin mixture on each. Roll up jelly-roll style, starting with a short side; seal seam. Place roll-ups seam side down on an ungreased baking sheet.

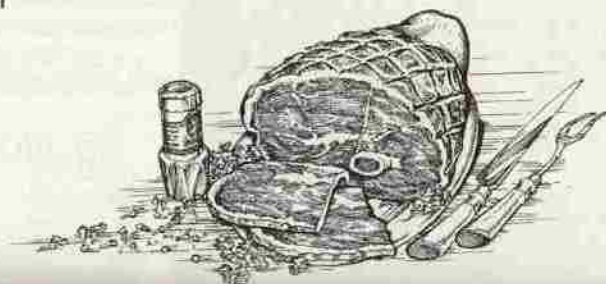
Melt remaining butter; brush over dough. Bake at 375° for 12-14 minutes or until golden brown. Cool for 2 minutes. Combine confectioners' sugar, vanilla and enough milk to achieve drizzling consistency; drizzle over rolls. Serve warm. **Yield:** 10 servings.

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## Ham Mushroom Pie

- 1 boneless ham steak (about 1 pound)
- 1 pastry shell (9 inches), baked
- 2/3 cup condensed cream of mushroom soup, undiluted
- 2/3 cup sour cream
- 3 eggs, lightly beaten
- 2 tablespoons minced chives
- Dash pepper

Cut ham to fit the bottom of pastry shell; place in shell. In a bowl, combine the remaining ingredients; mix well. Pour over ham. Cover edges loosely with foil. Bake at 425° for 35-40 minutes or until a knife inserted near the center comes out clean. **Yield:** 6 servings.



## Brunch Berry Pizza

- 1 cup all-purpose flour
- 1/4 cup confectioners' sugar
- 1/2 cup cold butter or margarine
- 1/2 cup chopped pecans
- 1 package (8 ounces) cream cheese, softened
- 1 egg
- 1/3 cup sugar

### TOPPING:

- 1-3/4 cups frozen mixed berries, thawed
- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1/4 cup water
- 2-1/2 cups fresh strawberries, sliced
- 2 cups fresh blackberries
- 2 cups fresh raspberries
- 1 cup fresh blueberries

In a bowl, combine flour and confectioners' sugar. Cut in butter until crumbly. Stir in pecans. Press into an ungreased 12-in. pizza pan. Bake at 350° for 12-14 minutes or until crust is set and edges are lightly browned. Meanwhile, in a mixing bowl, beat cream cheese, egg and sugar until smooth. Spread over crust. Bake 8-10 minutes longer or until set. Cool to room temperature.

For topping, process mixed berries and sugar in a blender or food processor until blended. In a saucepan, combine cornstarch and water until smooth. Add mixed berry mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Set saucepan in ice water for 15 minutes, stirring several times.

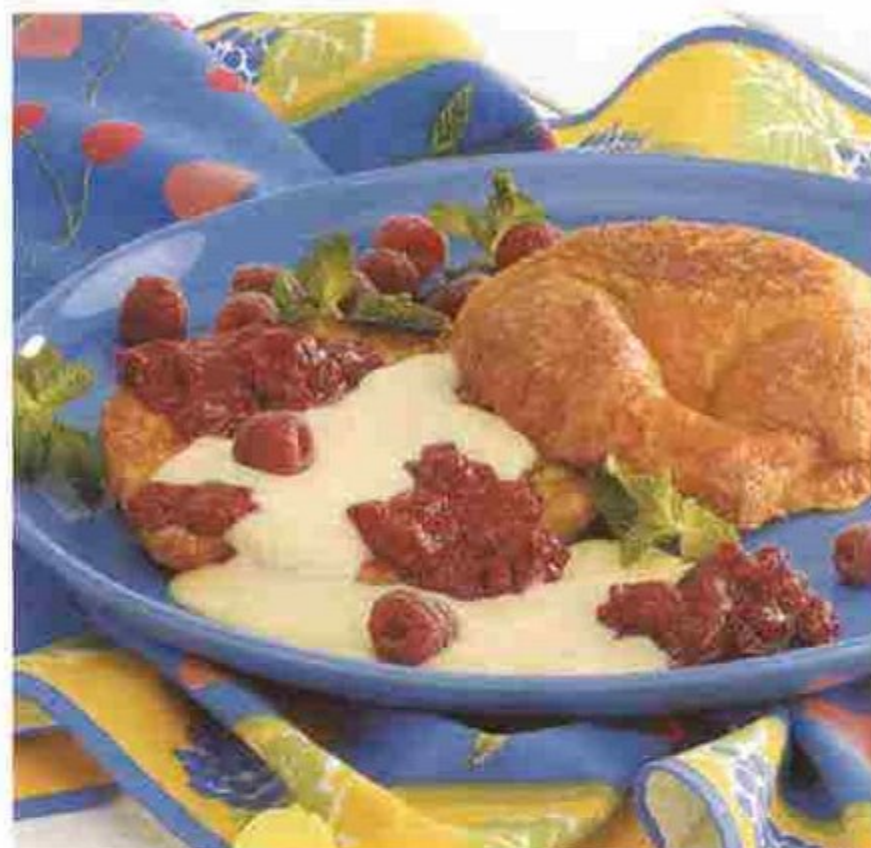
Spread berry mixture over the cream cheese layer. Arrange fresh fruit on top. Refrigerate for at least 2 hours before slicing. **Yield:** 10-12 servings.



## Croissant French Toast

More like a scrumptious dessert than a main dish, this rich French toast is topped with a tangy raspberry sauce and a vanilla sauce that includes ice cream. My grandson, Patrick even asks for the "ice cream sauce" on pancakes!

—June Dickenson  
Philippi, West Virginia



## Eggnog Muffins

These scrumptious golden eggnog muffins are full of pecans and raisins. They're a great way to enjoy the flavors of the season.

—Susan Brown  
Northglenn, Colorado



## Wild Rice Mushroom Omelet

Pork sausage helps spice up the mild rice flavor in this hearty omelet, which is draped with a silky-smooth cheese sauce. You can easily serve it to guests with little last-minute fuss.

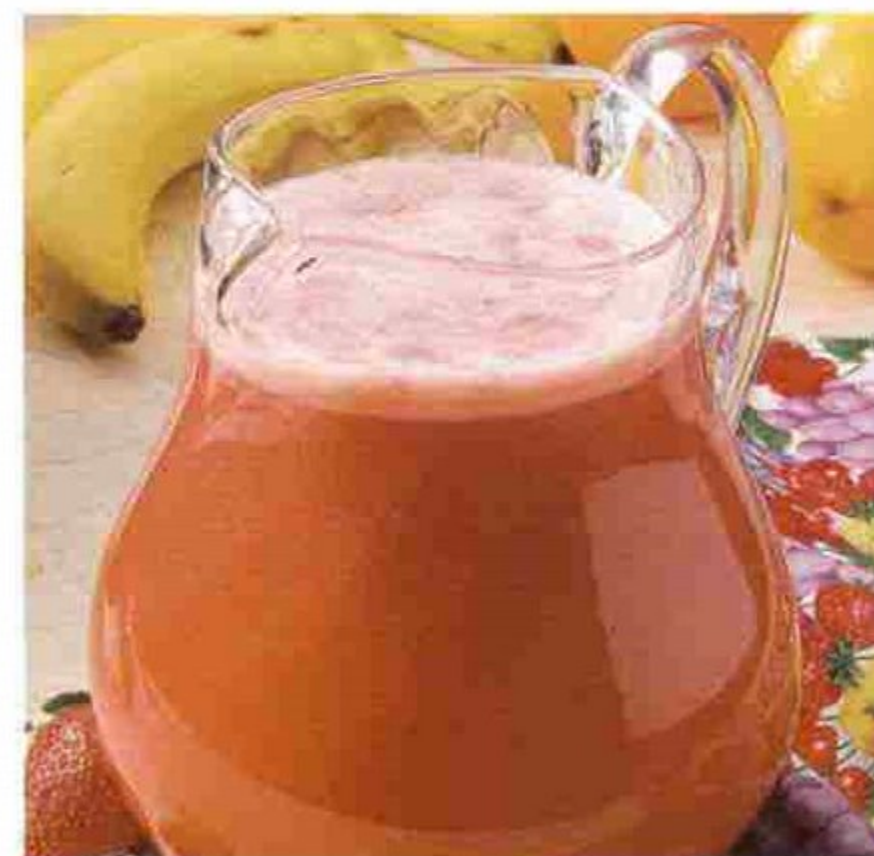
—Bonnie Bourdeau  
Akeley, Minnesota



## Tangy Fruit Punch

A variety of fruity flavors mingles in this rosy refreshing punch. It's a popular beverage for a brunch, since its versatile sweet-tart taste goes wonderfully with all kinds of foods.

—Ann Cousin  
New Braunfels, Texas





## Wild Rice Mushroom Omelet

- 1/2 pound bulk pork sausage
  - 1 medium onion, chopped
  - 1 celery rib, finely chopped
  - 2 tablespoons butter or margarine
  - 1 can (4 ounces) mushroom stems and pieces, drained
  - 1-1/2 cups cooked wild rice
  - 1 teaspoon dried parsley flakes
  - 14 eggs
  - 1/2 cup water
  - 1/4 teaspoon salt
  - 1/8 teaspoon pepper
- CHEESE SAUCE:**
- 2 tablespoons butter or margarine
  - 1 teaspoon chicken bouillon granules
  - 2 tablespoons all-purpose flour
  - 1 cup milk
  - 1/4 cup cubed process cheese (Velveeta)
- Minced fresh parsley, optional

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In a skillet, cook sausage over medium heat until no longer pink; drain. Remove and set aside. In the skillet, saute the onion and celery in butter until tender. Add the mushrooms; heat through. Stir in the sausage, rice and parsley.

In a bowl, whisk eggs, water, salt and pepper. Heat an 8-in. nonstick skillet coated with nonstick cooking spray over medium heat. Add 1/2 cup egg mixture. As eggs set, lift edges, letting uncooked portion flow underneath. When nearly set, spoon 1/2 cup of sausage-rice mixture over one side of eggs; fold in half and press down lightly for about 30 seconds. Remove and keep warm. Repeat to make six more omelets.

For cheese sauce, melt butter in a saucepan over medium heat. Stir in bouillon until dissolved. Stir in flour until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to low; stir in cheese until melted. Drizzle over omelets. Sprinkle with parsley if desired. **Yield:** 7 omelets.

## Tangy Fruit Punch

- 1 can (46 ounces) pineapple juice
- 1 can (12 ounces) frozen orange juice concentrate, thawed
- 3/4 cup lemonade concentrate
- 1 cup water, *divided*
- 1/2 cup sugar
- 2 large ripe bananas
- 1 package (20 ounces) frozen unsweetened whole strawberries, thawed
- 2 liters ginger ale, chilled

In a punch bowl or large container, combine pineapple juice, orange juice concentrate, lemonade concentrate, 1/2 cup water and sugar. Place bananas, strawberries and remaining water in a blender; cover and process until smooth. Stir into the juice mixture. Cover and refrigerate. Just before serving, stir in ginger ale. **Yield:** 25-30 servings (about 5 quarts).



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## Croissant French Toast

- VANILLA SAUCE:**
- 1 tablespoon all-purpose flour
  - 4 egg yolks
  - 1 tablespoon vanilla extract
  - 2 cups heavy whipping cream
  - 1/2 cup sugar
  - 2 scoops vanilla ice cream
- BERRY SAUCE:**
- 2 cups unsweetened raspberries
  - 2 tablespoons sugar
- FRENCH TOAST:**
- 3 eggs
  - 4 croissants, split
  - 2 tablespoons butter or margarine

In a bowl, combine flour, egg yolks and vanilla; set aside. In a saucepan over medium-high heat, bring the whipping cream and sugar to a boil; remove from the heat. Stir a small amount of hot cream into egg yolk mixture; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat; stir in ice cream until melted. Set aside.

For berry sauce, combine raspberries and sugar in a saucepan. Simmer, uncovered, for 2-3 minutes. Remove from the heat; set aside.

In a shallow bowl, beat eggs. Dip both sides of croissants in egg mixture. On a griddle, brown croissants on both sides in butter. Serve with vanilla and berry sauces. **Yield:** 4 servings.

## Eggnog Muffins

- 3 cups all-purpose flour
- 1/2 cup sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg
- 1 egg
- 1-3/4 cups eggnog\*
- 1/2 cup vegetable oil
- 1/2 cup golden raisins
- 1/2 cup chopped pecans

In a large bowl, combine the first five ingredients. In another bowl, combine the egg, eggnog and oil; stir into dry ingredients just until moistened. Fold in raisins and pecans. Fill greased or paper-lined muffin cups two-thirds full. Bake at 350° for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. **Yield:** 16 muffins.

\***Editor's Note:** This recipe was tested with commercially prepared eggnog.

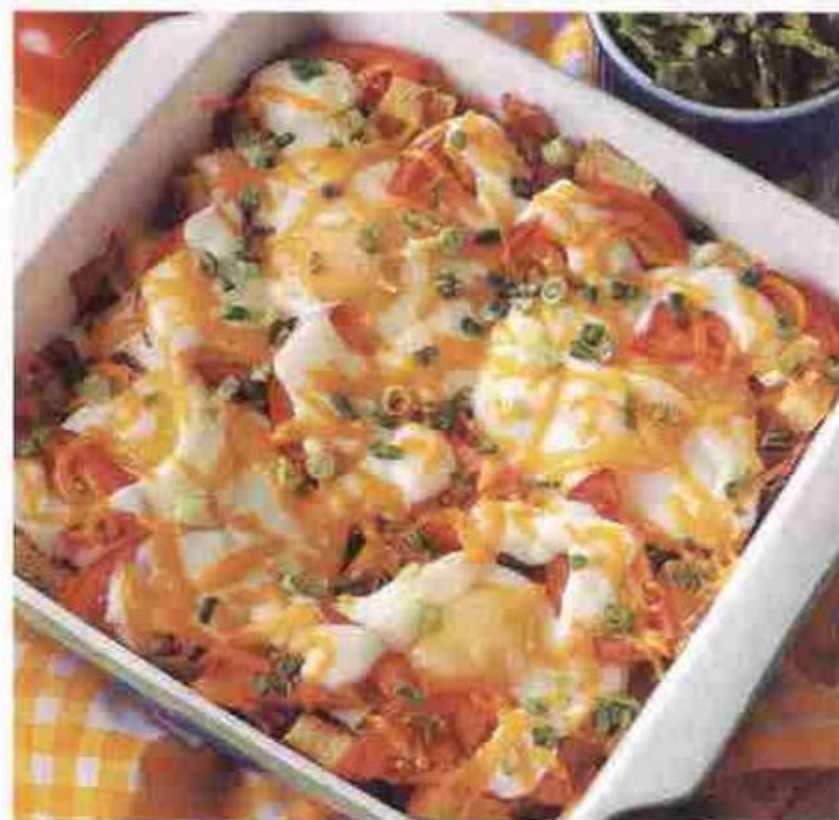




## BLT Egg Bake

BLTs are a favorite at my house, so I created this recipe to combine those flavors in a "dressier" dish. It was such a hit, I served it to my church ladies' group at a brunch I hosted. I received lots of compliments and wrote out the recipe many times that day.

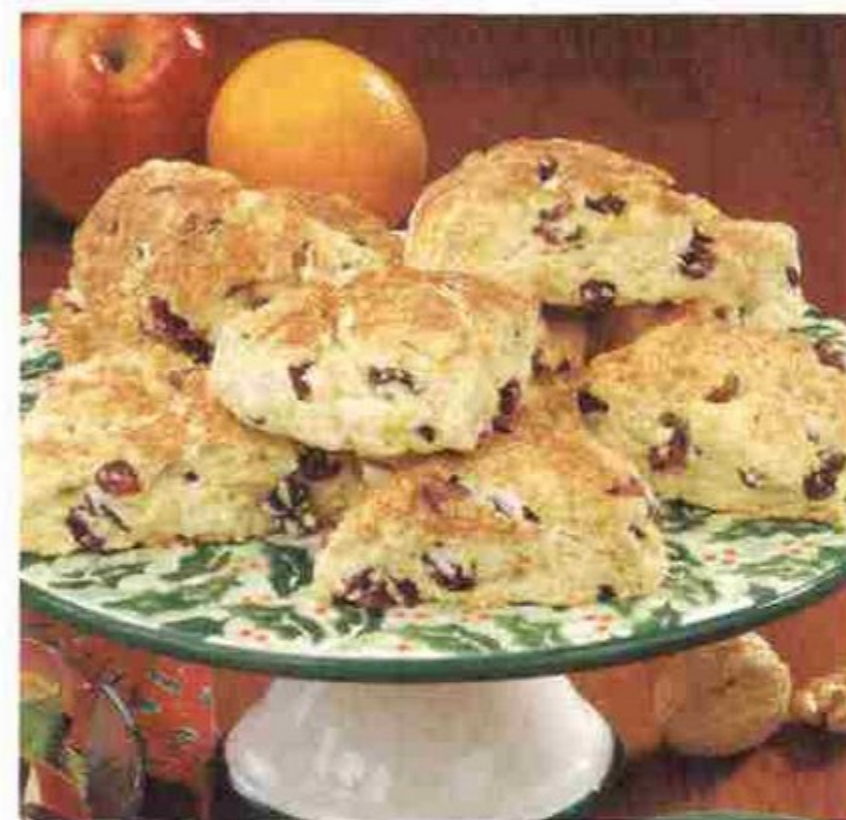
—Priscilla Detrick  
Catoosa, Oklahoma



## Cranberry Buttermilk Scones

I love to bake these light, fluffy scones. They are loaded with dried cranberries and topped with cinnamon-sugar. I take them to breakfast meetings, serve them at brunches, and share them with neighbors.

—Loraine Meyer  
Bend, Oregon



## Mock Eggnog

I found a mock eggnog recipe in a newspaper, made a few changes and this is the result. Our family loves it during the holidays.

—Susannah Wayman  
South Jordan, Utah



## Strawberry Banana Crepes

My family often has company over for breakfast or brunch, and these fruit-topped crepes are our favorite. You can cook the crepes the night before, refrigerate them with waxed paper in between, then fill and top them in the morning.

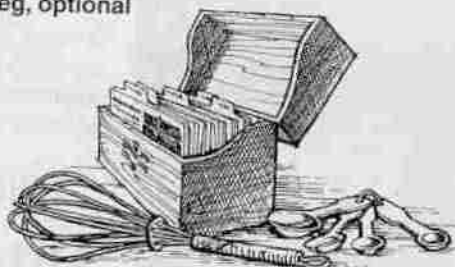
—Shelly Soule  
Las Vegas, Nevada





## Mock Eggnog

- 2 quarts cold milk
- 1 package (3.4 ounces) instant French vanilla or vanilla pudding mix
- 1/4 cup sugar
- 1 teaspoon ground nutmeg
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt, optional
- 1 cup heavy whipping cream
- Additional nutmeg, optional



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In a mixing bowl, beat milk and pudding mix on low speed for 2 minutes. Beat in the sugar, nutmeg, vanilla and salt if desired. In another mixing bowl, beat cream until thickened, about 3 minutes. Stir into pudding mixture. Refrigerate until serving. Sprinkle with additional nutmeg if desired. **Yield:** about 2-1/2 quarts.

## Strawberry Banana Crepes

- 1 cup all-purpose flour
- 1 tablespoon sugar
- 1/2 teaspoon ground cinnamon
- 1-1/2 cups milk
- 2 eggs
- 1 to 2 tablespoons butter or margarine

### FILLING:

- 1 package (8 ounces) cream cheese, softened
- 1 carton (8 ounces) frozen whipped topping, thawed
- 1/2 cup confectioners' sugar

### TOPPING:

- 2 cups sliced fresh strawberries
- 2 medium firm bananas, sliced
- 1/4 cup sugar, optional

In a mixing bowl, combine the flour, sugar, cinnamon, milk and eggs; mix well. Cover and refrigerate for 1 hour.

In an 8-in. nonstick skillet, melt 1 teaspoon butter. Stir batter; pour about 2 tablespoons into the center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack. Repeat with remaining batter, adding butter to skillet as needed. When cool, stack crepes with waxed paper or paper towels in between.

In a mixing bowl, combine the filling ingredients. Spread 2 rounded tablespoons on each crepe; roll up. Combine topping ingredients; spoon over crepes. **Yield:** 18 crepes.

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## BLT Egg Bake

- 1/4 cup mayonnaise
- 5 slices bread, toasted
- 4 slices process American cheese
- 12 bacon strips, cooked and crumbled
- 4 eggs
- 1 medium tomato, halved and sliced
- 2 tablespoons butter or margarine
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 cup milk
- 1/2 cup shredded cheddar cheese
- 2 green onions, thinly sliced
- Shredded lettuce

Spread mayonnaise on one side of each slice of toast and cut into small pieces. Arrange toast, mayonnaise side up, in a greased 8-in. square baking dish. Top with cheese slices and bacon. In a skillet, fry eggs over medium heat until completely set; place over bacon. Top with tomato slices; set aside.

In a saucepan, melt butter. Stir in flour, salt and pepper until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Pour over tomato. Sprinkle with cheddar cheese and onions. Bake, uncovered, at 325° for 10 minutes. Cut into squares; serve with lettuce. **Yield:** 4 servings.

## Cranberry Buttermilk Scones

- 3 cups all-purpose flour
- 1/3 cup plus 2 tablespoons sugar, divided
- 2-1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 1/2 teaspoon baking soda
- 3/4 cup cold butter or margarine
- 1 cup buttermilk
- 1 cup dried cranberries
- 1 teaspoon grated orange peel
- 1 tablespoon milk
- 1/4 teaspoon ground cinnamon

In a bowl, combine the flour, 1/3 cup sugar, baking powder, salt and baking soda; cut in butter. Stir in the buttermilk just until combined. Fold in the cranberries and orange peel. Turn onto a floured surface; divide dough in half. Shape each portion into a ball and pat into a 6-in. circle.

Cut each circle into six wedges. Place on a lightly greased baking sheet. Brush with milk. Combine the cinnamon and remaining sugar; sprinkle over scones. Bake at 400° for 15-20 minutes or until golden brown. **Yield:** 1 dozen.





## Apple Pecan Crepes

This is a very easy, quick and delicious brunch item. When they taste the nutty apple pie filling tucked inside and the creamy vanilla sauce draped over the tender crepes, everyone "oohs" and "aahs" between bites. Prepare a big batch—people tend to go back for seconds!

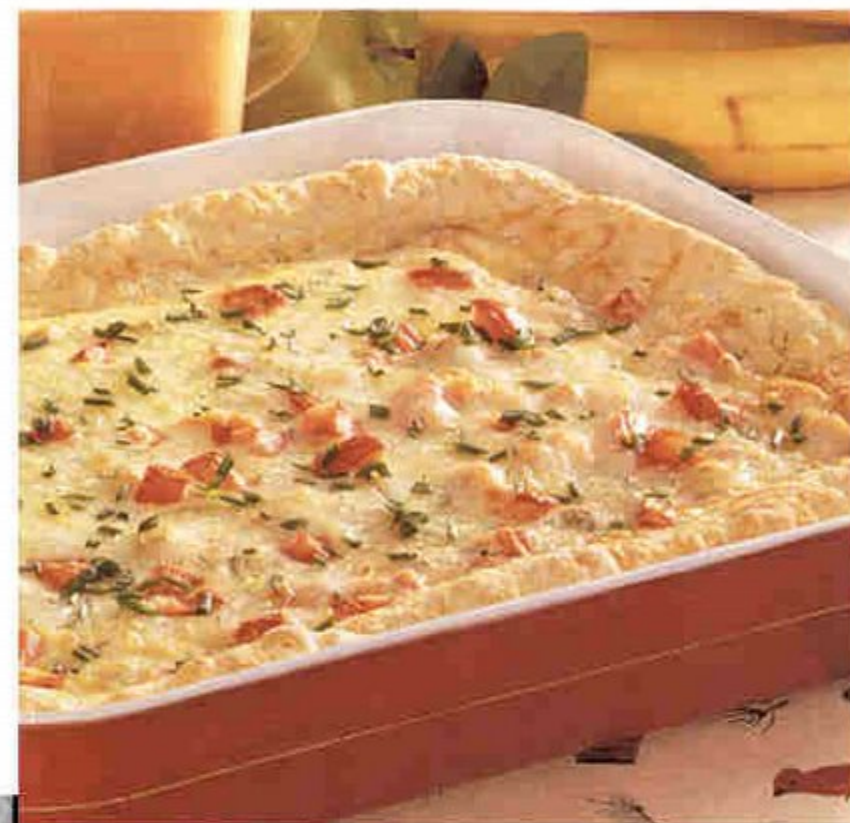
—Carolyn Hayes  
Marion, Illinois



## Chive-Ham Brunch Bake

Chive-Ham Brunch Bake is hearty and festive-looking with ham, tomatoes and chives. It's a simple way to satisfy a crowd.

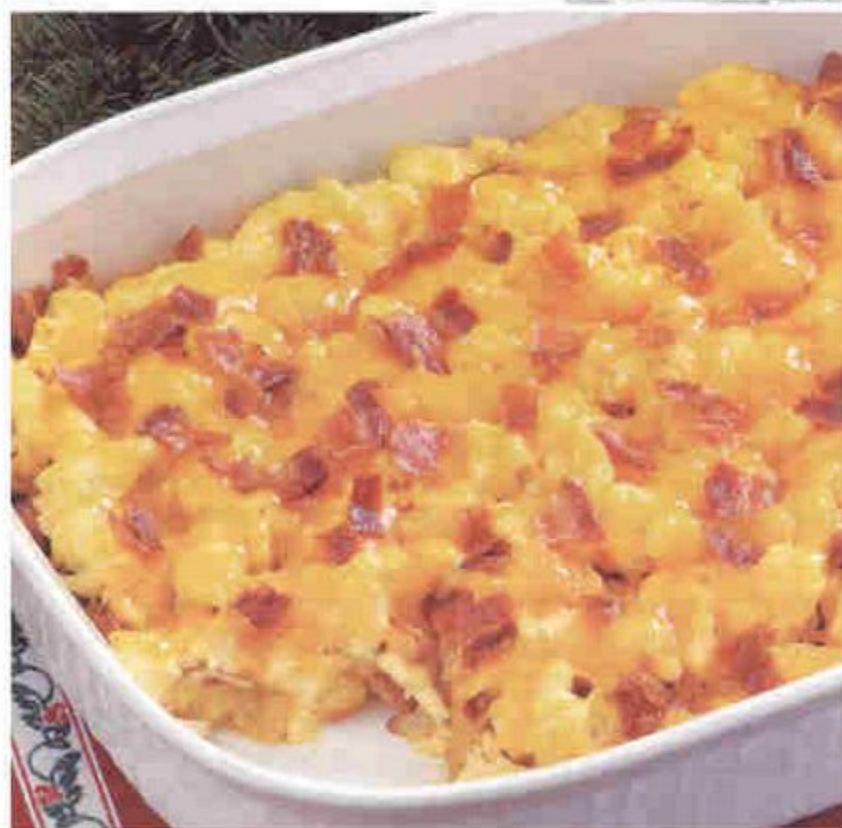
—Edie DeSpain,  
Logan, Utah



## Cheesy O'Brien Egg Scramble

This breakfast bake is a snap to prepare. It's perfect for a brunch buffet or when out-of-town guests stay the night. Full of bacon, cheese, hash browns and eggs, the all-in-one dish is a hearty crowd-pleaser.

—Margaret Edmondson  
Red Oak, Iowa



## Gran's Granola Parfaits

When my mother-in-law (Gran to our kids) had us over for brunch, I especially enjoyed her yogurt parfaits. They were refreshing, light and wholesome. I made a few changes to her recipe and came up with this sweet, crunchy and nutty variation. Yum!

—Angela Keller  
Newburgh, Indiana





## Cheesy O'Brien Egg Scramble

- 1 package (28 ounces) frozen O'Brien hash brown potatoes
- 1/2 teaspoon garlic salt
- 1/4 teaspoon pepper
- 1 can (10-3/4 ounces) condensed cheddar cheese soup, undiluted
- 1 pound sliced bacon, cooked and crumbled
- 12 eggs, lightly beaten
- 2 tablespoons butter or margarine
- 2 cups (8 ounces) shredded cheddar cheese

In a large skillet, prepare hash browns according to package directions. Sprinkle with garlic salt and pepper. Transfer to a greased 2-1/2-qt. baking dish. Top with soup. Set aside 1/2 cup of bacon; sprinkle remaining bacon over soup.

In another skillet, scramble eggs in butter until nearly set. Spoon over bacon. Sprinkle with cheese and reserved bacon. Bake, uncovered, at 350° for 20-25 minutes or until cheese is melted. **Yield:** 10-12 servings.



Taste of Home's Holiday Recipe Card Collection

## Gran's Granola Parfaits

- 2 cups old-fashioned oats
- 1 cup Wheaties
- 1 cup whole almonds
- 1 cup pecan halves
- 1 cup flaked coconut
- 4-1/2 teaspoons wheat germ
- 1 tablespoon sesame seeds, toasted
- 1 teaspoon ground cinnamon
- 1/4 cup butter or margarine, melted
- 2 tablespoons maple syrup
- 2 tablespoons honey
- 1 can (20 ounces) pineapple tidbits, drained
- 1 can (15 ounces) mandarin oranges, drained
- 1 cup halved green grapes
- 2 to 3 medium firm bananas, sliced

- 1 cup sliced fresh strawberries
- 1 carton (32 ounces) vanilla yogurt

In a bowl, combine the first eight ingredients. Combine the butter, syrup and honey; drizzle over oat mixture and stir until well coated. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake, uncovered, at 350° for 30 minutes, stirring every 10 minutes. Cool on a wire rack; crumble into pieces.

Combine the fruits in a large bowl. For each parfait, layer 2 tablespoons yogurt, 2 tablespoons of granola and 3 rounded tablespoons fruit in a parfait glass or dessert bowl. Repeat layers. Sprinkle with remaining granola. Serve immediately. **Yield:** 16 servings.

Taste of Home's Holiday Recipe Card Collection

## Apple Pecan Crepes

- 1 can (21 ounces) apple pie filling
- 1/2 cup coarsely chopped pecans
- 1/2 teaspoon ground cinnamon
- 12 prepared crepes (7 inches each)
- 1 egg, beaten
- 3/4 cup half-and-half cream
- 2 tablespoons sugar
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon almond extract

In a bowl, combine pie filling, pecans and cinnamon; mix well. Spread 2 rounded tablespoonfuls down the center of each crepe; roll up tightly. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 375° for 10-14 minutes or until heated through.

Meanwhile, in a microwave-safe bowl, combine the egg, cream, sugar and extracts. Cover and microwave at 50% power for 5-6 minutes or until thickened, stirring every 2 minutes. Cool. Serve over crepes. **Yield:** 6 servings.

**Editor's Note:** This recipe was tested in an 850-watt microwave.



## Chive-Ham Brunch Bake

- 1/2 cup chopped onion
- 1 tablespoon butter or margarine
- 1 can (5 ounces) chunk ham, drained
- 1 medium tomato, chopped
- 2 cups biscuit/baking mix
- 1/2 cup water
- 1 cup (4 ounces) shredded Swiss or cheddar cheese
- 2 eggs
- 1/4 cup milk
- 1/4 teaspoon dill weed
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 3 tablespoons minced chives

In a skillet, saute onion in butter until tender. Stir in ham and tomato; set aside. In a bowl, combine biscuit mix and water; mix well. Press onto the bottom and 1/2 in. up the sides of a greased 13-in. x 9-in. x 2-in. baking dish. Spread ham mixture over the crust; sprinkle with cheese.

In a bowl, beat the eggs, milk, dill, salt and pepper; pour over cheese. Sprinkle with chives. Bake, uncovered, at 350° for 25-30 minutes or until a knife inserted near the center comes out clean. **Yield:** 8 servings.





# *Bountiful Bread Basket*



*Start a tempting holiday tradition  
in your home with these fresh-from-  
the-oven bread recipes.*





# Quick Breads Satisfy in a Snap

WHETHER they feature sweet fruits and nuts or savory herbs and cheese, quick breads round out meals all day.

## CHEESE-FILLED GINGER BREAD

*Says Michelle Smith from Cunning Springs, California, "I created this wonderful bread when experimenting in the kitchen one day."*

1 package (8 ounces) cream cheese, softened

1 cup sugar

1/3 cup all-purpose flour

1 egg

### BATTER:

3 cups all-purpose flour

1/2 cup sugar

1-1/2 teaspoons baking soda

1-1/2 teaspoons salt

1 teaspoon ground ginger

2 eggs

3/4 cup milk

3/4 cup vegetable oil

1/2 cup molasses

1-1/2 cups chopped walnuts

### GLAZE:

1 cup confectioners' sugar

1 to 2 tablespoons milk

In a mixing bowl, beat first four ingredients until smooth; set aside. In a large bowl, combine the flour, sugar, baking

soda, salt and ginger. In another bowl, beat the eggs, milk, oil and molasses until smooth. Stir into dry ingredients just until moistened. Fold in walnuts.

Spoon a third of the batter into a greased and floured 10-in. fluted tube pan. Top with the reserved cream cheese mixture. Carefully spoon remaining batter over filling. Bake at 350° for 40-50 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Combine confectioners' sugar and enough milk to achieve desired consistency. Drizzle over bread. Store in the refrigerator. **Yield:** 16-20 servings.

## LITTLE TEXAS CORN BREAD

*"Cheddar cheese, cream-style corn and green chilies dress up ordinary corn bread in this recipe," says Mildred Sherer of Bay City, Texas.*

1 cup cornmeal

1 cup (4 ounces) shredded cheddar cheese

1 tablespoon baking powder

2 eggs

1 can (8-1/2 ounces) cream-style corn

1 cup (8 ounces) sour cream

1/2 cup vegetable oil

1 can (4 ounces) chopped green chilies, drained

In a large bowl, combine the cornmeal, cheese and baking powder. In another bowl, combine the eggs, corn, sour cream, oil and chilies. Stir into dry ingredients just until moistened. Pour into a greased 8-in. square baking pan. Bake at 400° for 30-35 minutes or until a toothpick comes out clean. Serve warm. Refrigerate leftovers. **Yield:** 8 servings.

**Editor's Note:** This recipe does not contain flour.

## CRANBERRY STREUSEL LOAF

*"Each slice of this foolproof bread is dotted with plump cranberries and flecks of orange peel," says Lois McAttee of Oceanside, California.*

1/3 cup packed brown sugar

3 tablespoons all-purpose flour

2 tablespoons cold butter or margarine

3/4 cup finely chopped pecans

### BREAD:

2 cups all-purpose flour

3/4 cup sugar

1-1/2 teaspoons baking powder

1/2 teaspoon ground nutmeg

1/2 teaspoon ground allspice

1/4 teaspoon salt

1 egg

3/4 cup orange juice

3 tablespoons butter or margarine, melted

2 tablespoons grated orange peel

1 cup fresh or frozen cranberries

1/2 cup golden raisins

In a bowl, combine brown sugar and flour. Cut in butter until crumbly. Stir in pecans; set aside. In a large bowl, combine the flour, sugar, baking powder, nutmeg, allspice and salt. In another bowl, beat the egg, orange juice, butter and orange peel. Stir into dry ingredients just until moistened. Fold in cranberries and raisins. Transfer half of the batter to a greased 9-in. x 5-in. x 3-in. loaf pan.

Sprinkle with half of the streusel; repeat layers. Bake at 350° for 65-70 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack. **Yield:** 1 loaf.

**OVEN-FRESH** favorites include Cheese-Filled Ginger Bread, Little Texas Corn Bread and Cranberry Streusel Loaf (top to bottom).







## Holiday Braid

My family devours this lovely, special yeast bread during the holidays. The braid gives it such a festive look. I make it year-round, eliminating the candied cherries and serving it as a breakfast bread.

—Brenda Mowrey  
Taylors, South Carolina



## Mini Cheese Biscuits

We're garlic lovers, so we enjoy the flavor of these easy biscuits. If your taste buds prefer, omit the minced garlic altogether. Friends and family tell me these treats are best warm from the oven. But then, they never last long enough to cool off!

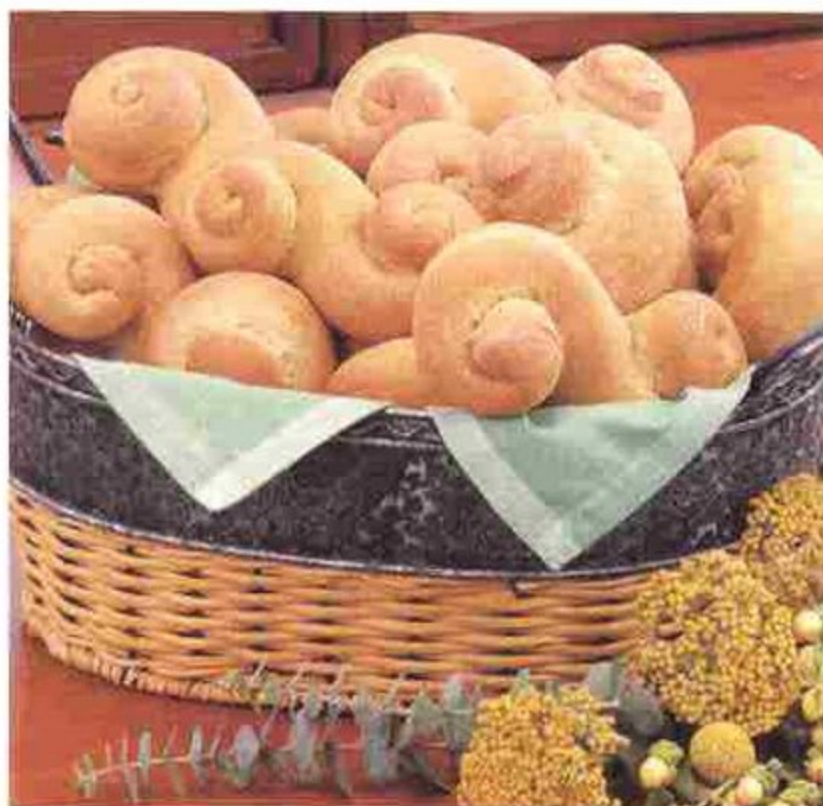
—Chris Rentmeister  
Ripon, Wisconsin



## Molasses Yeast Rolls

Whenever I make these country-style rolls, I fondly remember my mother—she was an excellent baker who taught me so much in our North Dakota farm kitchen. Each year at the holidays, my bread basket includes these hearty dinner rolls.

—Ardis Rollefson  
Jackson Hole, Wyoming



## Herbed Onion Bread

I really enjoy the convenience of my bread machine and use it often. Of all the recipes I've made in it, this is one of the best. The wonderful aroma while this herbed bread is baking makes it hard to wait for a savory slice!

—Sue Call  
Beech Grove, Indiana





## Molasses Yeast Rolls

- 1 package (1/4 ounce) active dry yeast
- 3/4 cup warm water (110° to 115°)
- 1/2 teaspoon honey
- 1-1/2 cups warm milk (110° to 115°)
- 1/2 cup molasses
- 1/4 cup butter or margarine, softened
- 1 egg, beaten
- 1-1/2 teaspoons salt
- 3 cups whole wheat flour
- 4-1/2 cups all-purpose flour

In a large mixing bowl, dissolve yeast in water. Add honey; let stand for 5 minutes. Add the milk, molasses, butter, egg, salt and whole wheat flour. Beat until smooth. Stir in enough all-purpose flour to

form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide into 24 pieces. Shape each into a 10-in. rope. Shape each rope into an "S"; coil ends until they touch the center. Place 2 in. apart on greased baking sheets. Cover and let rise until doubled, about 35 minutes.

Bake at 375° for 12-15 minutes or until golden brown. Remove from pans to wire racks. **Yield:** 2 dozen.

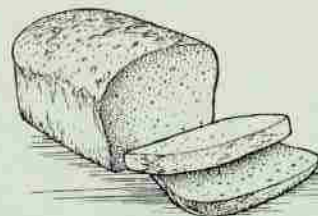
Taste of Home's Holiday Recipe Card Collection

## Herbed Onion Bread

- 1 cup plus 1 tablespoon water (70° to 80°)
- 2 tablespoons butter or margarine, softened
- 1-1/4 teaspoons salt
- 3 cups bread flour
- 2 teaspoons dried minced onion
- 1-1/2 teaspoons dill weed
- 1 teaspoon poppy seeds
- 2 tablespoons nonfat dry milk powder
- 2 tablespoons sugar
- 1-1/2 teaspoons active dry yeast

In bread machine pan, place all ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). **Yield:** 1 loaf (1-1/2 pounds).

**Editor's Note:** If your bread machine has a timer feature, we recommend you do not use it for this recipe.



Taste of Home's Holiday Recipe Card Collection

## Holiday Braid

- 1 package (1/4 ounce) active dry yeast
- 1 cup warm milk (110° to 115°)
- 1/2 cup sugar
- 4 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon grated lemon peel
- 1/4 teaspoon ground cardamom
- 1/2 cup butter or margarine
- 1 egg plus 1 egg yolk
- 1/2 cup chopped red and green candied cherries
- 1/4 cup raisins
- 1/4 cup chopped pecans
- 1 tablespoon water

### GLAZE:

- 1/2 cup confectioners' sugar
  - 1 tablespoon milk
- Additional candied cherries, optional

In a small bowl, dissolve yeast in milk. In a

large bowl, combine flour, sugar, salt, lemon peel and cardamom. Cut in butter until crumbly. Add yeast mixture and whole egg; mix well. Stir in cherries, raisins and pecans. Turn onto a floured board; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top.

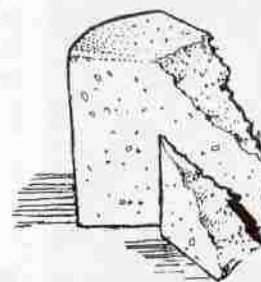
Cover and let rise in a warm place for 1 hour (dough will not double in size). Punch dough down; divide into four pieces. Roll three pieces into 15-in. ropes. Braid ropes; place on a greased baking sheet. Divide last portion of dough in half; roll each into a 15-in. rope. Twist ropes. Press an indentation down the center of braided loaf; place twisted dough in indentation. Cover and let rise until doubled, about 30 minutes.

Beat egg yolk and water; brush over loaf. Bake at 350° for 20 minutes. Cover loosely with foil; bake 20-25 minutes more. Cool on a wire rack. Combine sugar and milk; drizzle over loaf. Decorate with cherries if desired. **Yield:** 1 loaf.

## Mini Cheese Biscuits

- 2 cups biscuit/baking mix
- 1/2 cup shredded cheddar cheese
- 2 garlic cloves, minced
- 2/3 cup milk
- 2 tablespoons butter or margarine, melted
- 1/4 teaspoon garlic powder

In a bowl, combine biscuit mix, cheese and garlic. With a fork, stir in milk just until moistened. Drop by rounded tablespoonfuls onto a lightly greased baking sheet. Bake at 450° for 9-11 minutes or until golden brown. Combine butter and garlic powder; brush over biscuits. **Yield:** about 1 dozen.



Taste of Home's Holiday Recipe Card Collection



## Pumpkin Knot Rolls

These rolls are the lightest, most delicious ones I have ever tasted...and everyone else seems to agree. The pumpkin gives them mild flavor, moist texture and a pretty golden color. At our house, it wouldn't be the holidays without them.

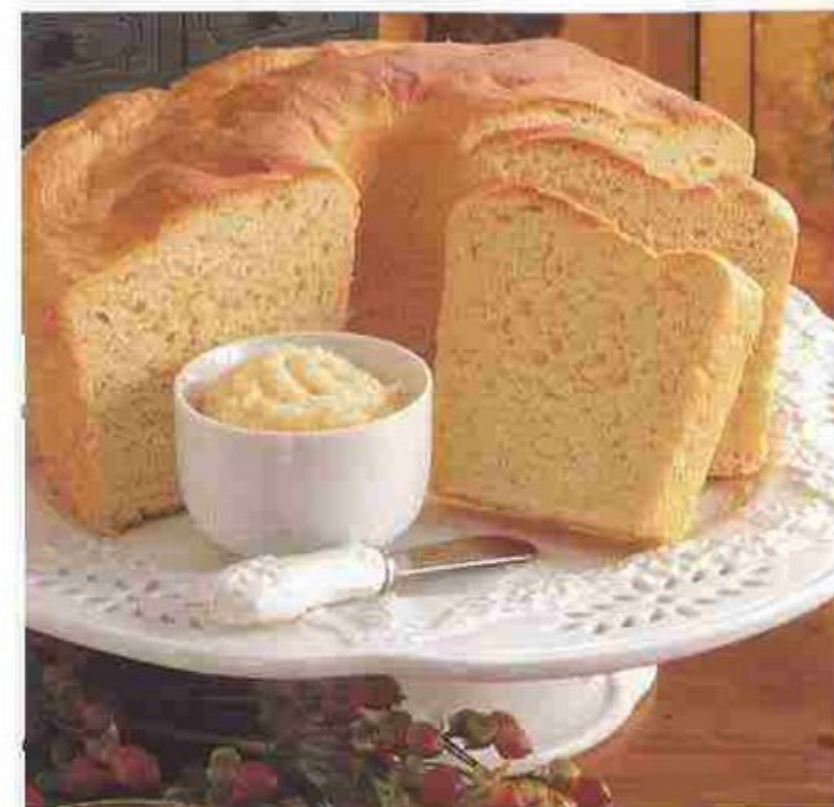
—Dianna Shimizu  
Issaquah, Washington



## Sally Lunn Batter Bread

The tantalizing aroma of this golden loaf baking always draws people into my mother's kitchen. With its circular shape, it's a pretty bread, too. I've never seen it last more than 2 hours once it's out of the oven!

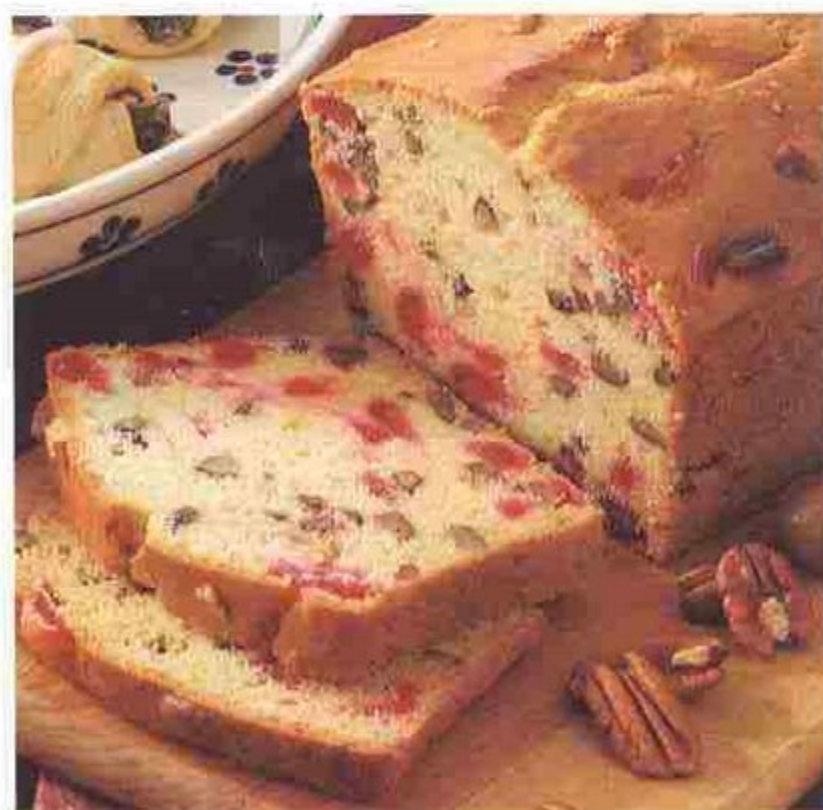
—Jeanne Voss  
Anaheim Hills, California



## Cherry Pecan Bread

My mom made this delicious bread for special occasions. Full of sweet cherries and nuts, the taste and appearance of this golden loaf make it ideal for autumn gatherings.

—Pat Habiger  
Spearville, Kansas



## Soft Onion Breadsticks

These chewy golden breadsticks are wonderful with soup, a salad or any entree. They're special yet inexpensive to serve.

—Maryellen Hays  
Wolcottville, Indiana





## Cherry Pecan Bread

- 1/2 cup butter or margarine, softened
- 3/4 cup sugar
- 2 eggs
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup buttermilk
- 1 cup chopped pecans
- 1 jar (10 ounces) maraschino cherries, drained and chopped
- 1 teaspoon vanilla extract

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; add to the creamed mixture alternately with buttermilk. Stir in pecans, cherries and vanilla. Pour into a greased and floured 8-in. x 4-in. x 2-in. loaf pan.

Bake at 350° for 65-75 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. **Yield:** 1 loaf.



Taste of Home's Holiday Recipe Card Collection

## Soft Onion Breadsticks

- 3/4 cup chopped onion
- 1 tablespoon vegetable oil
- 2-1/4 teaspoons active dry yeast
- 1/2 cup warm water (110° to 115°)
- 1/2 cup warm milk (110° to 115°)
- 2 eggs
- 1/4 cup butter or margarine, softened
- 1 tablespoon sugar
- 1-1/2 teaspoons salt
- 3-1/2 to 4 cups all-purpose flour
- 2 tablespoons cold water
- 2 tablespoons sesame seeds
- 1 tablespoon poppy seeds

In a skillet, saute onion in oil until tender; cool. In a mixing bowl, dissolve yeast in warm water. Add milk, 1 egg, butter, sugar, salt and 1 cup flour. Beat on medium

speed for 2 minutes. Stir in onion and enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Let stand for 10 minutes. Turn onto a lightly floured surface; divide into 32 pieces. Shape each piece into an 8-in. rope. Place 2 in. apart on greased baking sheets. Cover and let rise for 15 minutes.

Beat cold water and remaining egg; brush over breadsticks. Sprinkle half with sesame seeds and half with poppy seeds. Bake at 350° for 16-22 minutes or until golden brown. Remove to wire racks. **Yield:** 32 breadsticks.

Taste of Home's Holiday Recipe Card Collection

## Pumpkin Knot Rolls

- 2 packages (1/4 ounce each) active dry yeast
- 1 cup warm milk (110° to 115°)
- 1/3 cup butter or margarine, softened
- 1/2 cup sugar
- 1 cup canned pumpkin
- 3 eggs
- 1-1/2 teaspoons salt
- 5-1/2 to 6 cups all-purpose flour
- 1 tablespoon cold water
- Sesame or poppy seeds, optional

In a mixing bowl, dissolve yeast in warm milk. Add the butter, sugar, pumpkin, 2 eggs, salt and 3 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a lightly

floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide in half. Shape each portion into 12 balls. Roll each ball into a 10-in. rope; tie into a knot and tuck ends under. Place 2 in. apart on greased baking sheets. Cover and let rise until doubled, about 30 minutes.

In a small bowl, beat water and remaining egg. Brush over rolls. Sprinkle with sesame or poppy seeds if desired. Bake at 350° for 15-17 minutes or until golden brown. Remove from pans to wire racks. **Yield:** 2 dozen.

Taste of Home's Holiday Recipe Card Collection

## Sally Lunn Batter Bread

- 1 package (1/4 ounce) active dry yeast
- 1/2 cup warm water (110° to 115°)
- 1 cup warm milk (110° to 115°)
- 1/2 cup butter or margarine, softened
- 1/4 cup sugar
- 2 teaspoons salt
- 3 eggs
- 5-1/2 to 6 cups all-purpose flour
- HONEY BUTTER:**
- 1/2 cup butter (no substitutes), softened
- 1/2 cup honey

In a mixing bowl, dissolve yeast in warm water. Add the milk, butter, sugar, salt, eggs and 3 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough (do not knead). Cover and let rise in a warm place until doubled, about 1 hour.

Stir the dough down. Spoon into a greased and floured 10-in. tube pan. Cover and let rise until doubled, about 1 hour. Bake at 400° for 25-30 minutes or until golden brown. Remove from pan to a wire rack.

Combine the honey butter ingredients until smooth. Serve with bread. **Yield:** 12-16 servings.

Taste of Home's Holiday Recipe Card Collection



## Light Candied Fruitcake

Light as a feather and full of flavor, this fruitcake makes a delectable treat to take to a potluck or to give to a friend. Folks who taste a slice always request the recipe.

—Nancy Adams  
Las Vegas, Nevada



Convenient refrigerated biscuits get a tasty treatment when topped with crushed corn chips. They couldn't be easier.

—Traci Maloney  
Toms River, New Jersey



Crunchy Biscuits

## Poppy Seed Rolls

I've made these often for Sunday dinner, and they are delicious! There's nothing like homemade rolls to top off a meal.

—Dottie Miller  
Jonesborough, Tennessee



## Banana-Nut Corn Bread

A boxed corn bread mix gets a tasty treatment when I dress it up with bananas and chopped walnuts. The moist golden loaves are a great addition to a brunch buffet or bake sale.

—Janice France  
Depauw, Indiana





## Poppy Seed Rolls

- 1 package (1/4 ounce) active dry yeast
- 1/4 cup warm water (110° to 115°)
- 1/4 cup plus 1 teaspoon sugar, divided
- 1 cup warm milk (110° to 115°)
- 1/2 cup shortening
- 1-1/2 teaspoons salt
- 1 egg, beaten
- 3-3/4 to 4 cups all-purpose flour
- Butter or margarine, melted
- Poppy seeds



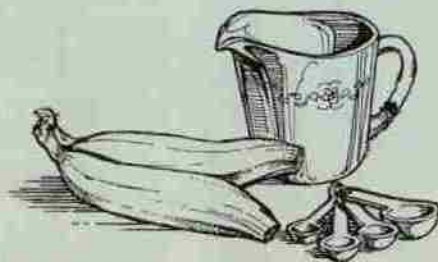
Taste of Home's Holiday Recipe Card Collection

In a mixing bowl, dissolve yeast in water. Add 1 teaspoon of sugar; let stand for 5 minutes. Beat in milk, shortening, salt, egg and remaining sugar. Add enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch the dough down. Divide into 18 portions; shape into balls. Place in greased muffin cups. Cover and let rise until doubled, about 30 minutes. Brush tops with butter; sprinkle with poppy seeds. Bake at 375° for 11-13 minutes or until golden brown. Remove from pans to wire racks. **Yield:** 1-1/2 dozen.

## Banana-Nut Corn Bread

- 2 packages (8-1/2 ounces each) corn bread/muffin mix
- 1 cup mashed ripe bananas (about 2 medium)
- 1 cup chopped walnuts
- 1 cup milk

In a bowl, combine all ingredients just until blended. Spoon into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. **Yield:** 2 loaves.



Taste of Home's Holiday Recipe Card Collection

## Light Candied Fruitcake

- 2 packages (1/4 ounce each) active dry yeast
- 1/2 cup warm water (110° to 115°)
- 1/3 cup warm milk (110° to 115°)
- 1/2 cup butter or margarine, softened
- 1/4 cup sugar
- 2 eggs, beaten
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 3-1/4 to 3-1/2 cups all-purpose flour
- 1 cup chopped mixed candied fruit
- 1 cup raisins
- 1 cup chopped walnuts
- 1-1/2 teaspoons grated orange peel
- ORANGE GLAZE:**
- 2 cups confectioners' sugar

- 1 teaspoon grated orange peel
- 4 to 6 tablespoons orange juice
- Red and green candied cherries

In a large mixing bowl, dissolve yeast in warm water. Add the milk, butter, sugar, eggs, salt, spices and 2 cups flour. Beat on medium speed for 2 minutes. Stir in enough remaining flour to form a firm dough (do not knead). Cover and let rise in a warm place for 20 minutes.

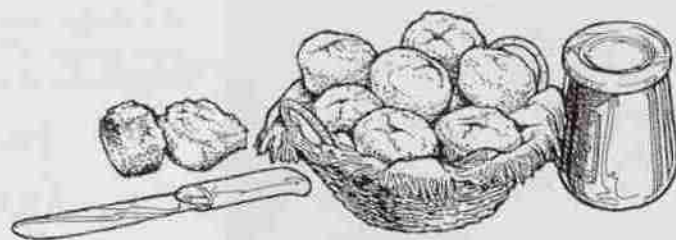
Stir dough down. Stir in fruit, raisins, nuts and orange peel. Transfer to a greased 10-in. fluted tube pan. Cover and let rise until doubled, about 1-1/2 hours.

Bake at 375° for 35-40 minutes or until golden brown. Cool for 5 minutes before removing from pan to a wire rack to cool completely. For glaze, in a bowl, combine sugar, orange peel and enough orange juice to achieve a drizzling consistency; spoon over cake. Decorate with cherries. **Yield:** 14-16 servings.

## Crunchy Biscuits

- 1 tube (7-1/2 ounces) refrigerated home-style biscuits, separated into 10 biscuits
- 1 tablespoon butter or margarine, melted
- 1/3 cup crushed corn chips

Arrange biscuits in a greased 8-in. round baking pan. Brush with butter. Sprinkle with corn chips and gently press into the dough. Bake at 400° for 14-16 minutes or until golden brown. **Yield:** 10 biscuits.



Taste of Home's Holiday Recipe Card Collection



## Herb Biscuit Loaf

These buttery golden biscuits are a sure way to make any meal special—from Thanksgiving dinner to a weekday supper. Their great herb flavor makes my husband think I fussed.

—Amy Smith  
Maplewood, Minnesota



## Sesame Wheat Bread

This dough is easy to work with. It makes a light tender loaf, unlike many whole wheat breads that are dense and heavy. —René Ralph  
Broken Arrow, Oklahoma



## Swiss Onion Drop Biscuits

It's easy to stir up a big batch of these tender drop biscuits made with whole wheat flour. They're yummy spread with butter alongside a bowl of soup or a luncheon salad.

—Edna Hoffman  
Hebron, Indiana



## No-Knead Knot Rolls

My mom loved to serve these light, golden rolls when I was growing up on our Iowa farm. They're extra nice since they require no kneading. The dough rises in the refrigerator overnight, so there's little last-minute fuss to serve fresh hot rolls with any meal. —Toni Hilscher  
Omaha, Nebraska

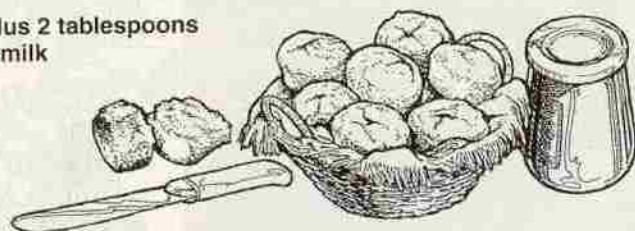




## Swiss Onion Drop Biscuits

- 2 cups all-purpose flour
- 3/4 cup whole wheat flour
- 1 tablespoon sugar
- 3 teaspoons baking powder
- 3/4 teaspoon onion salt
- 1/2 teaspoon baking soda
- 1/2 cup cold butter or margarine
- 1 cup (4 ounces) shredded Swiss cheese
- 1/3 cup thinly sliced green onions
- 2 eggs
- 3/4 cup plus 2 tablespoons buttermilk

In a bowl, combine the dry ingredients. Cut in butter until mixture resembles coarse crumbs. Stir in the cheese and onions. Combine eggs and buttermilk; stir into cheese mixture just until moistened. Drop by tablespoonfuls 2 in. apart onto greased baking sheets. Bake at 425° for 12-15 minutes or until golden brown. **Yield:** 2 dozen.



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## No-Knead Knot Rolls

- 2 packages (1/4 ounce each) active dry yeast
- 2 cups warm water (110° to 115°)
- 1/2 cup sugar
- 2 teaspoons salt
- 6 to 6-1/2 cups all-purpose flour
- 1 egg
- 1/2 cup shortening
- 1/2 cup butter or margarine, softened



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In a mixing bowl, dissolve yeast in warm water. Add the sugar, salt and 2 cups flour. Beat on medium speed for 2 minutes. Add egg and shortening; mix well. Stir in enough remaining flour to form a soft dough (do not knead). Cover and refrigerate overnight.

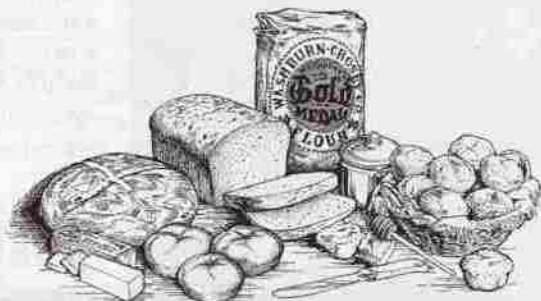
Punch dough down and divide into four portions. Cover three pieces with plastic wrap. Roll remaining portion into a 14-in. x 12-in. rectangle. Spread 2 tablespoons butter over dough. Fold in half lengthwise; cut into 12 strips. Tie each strip into a knot; tuck and pinch ends under. Place 2 in. apart on greased baking sheets. Repeat with remaining dough.

Cover and let rise until doubled, about 1 hour. Bake at 400° for 10-12 minutes or until golden brown. **Yield:** 4 dozen.

## Herb Biscuit Loaf

- 1/4 cup butter or margarine, melted
- 1/2 teaspoon dried minced onion
- 1/2 teaspoon dried basil
- 1/4 to 1/2 teaspoon caraway seeds
- 1/8 teaspoon garlic powder
- 2 tubes (12 ounces each) buttermilk biscuits

In a shallow bowl, combine the first five ingredients. Dip biscuits in butter mixture; fold in half and place in rows in a greased 9-in. square baking pan. Drizzle with remaining butter mixture. Bake at 350° for 27-30 minutes or until golden brown. **Yield:** 8-10 servings.



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## Sesame Wheat Bread

- 2 packages (1/4 ounce each) active dry yeast
- 1 cup warm water (110° to 115°)
- 1 cup warm milk (110° to 115°)
- 1/2 cup honey
- 3 tablespoons shortening
- 1 tablespoon salt
- 1 egg
- 1/4 cup sesame seeds, toasted
- 2-1/2 cups whole wheat flour
- 3 to 3-1/2 cups all-purpose flour
- 2 tablespoons butter or margarine, melted

**Additional sesame seeds, optional**

In a mixing bowl, dissolve yeast in water. Add milk, honey, shortening, salt, egg, sesame seeds, whole wheat flour and

1-1/2 cups all-purpose flour. Beat until smooth. Stir in enough remaining all-purpose flour to form a stiff dough. Turn onto a floured surface and knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide in half. Shape into loaves. Place in two greased 9-in. x 5-in. x 3-in. loaf pans. Brush with butter; sprinkle with sesame seeds if desired. Cover and let rise until doubled, about 45 minutes. Bake at 350° for 35-40 minutes or until golden brown. Remove from pans to wire racks to cool. **Yield:** 2 loaves.

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## Buttery Corn Bread

I got this recipe from a long-time friend several years ago and it's my most-used. I love to serve this melt-in-your-mouth corn bread hot from the oven with butter and syrup. It gets rave reviews on holidays and at potluck dinners.

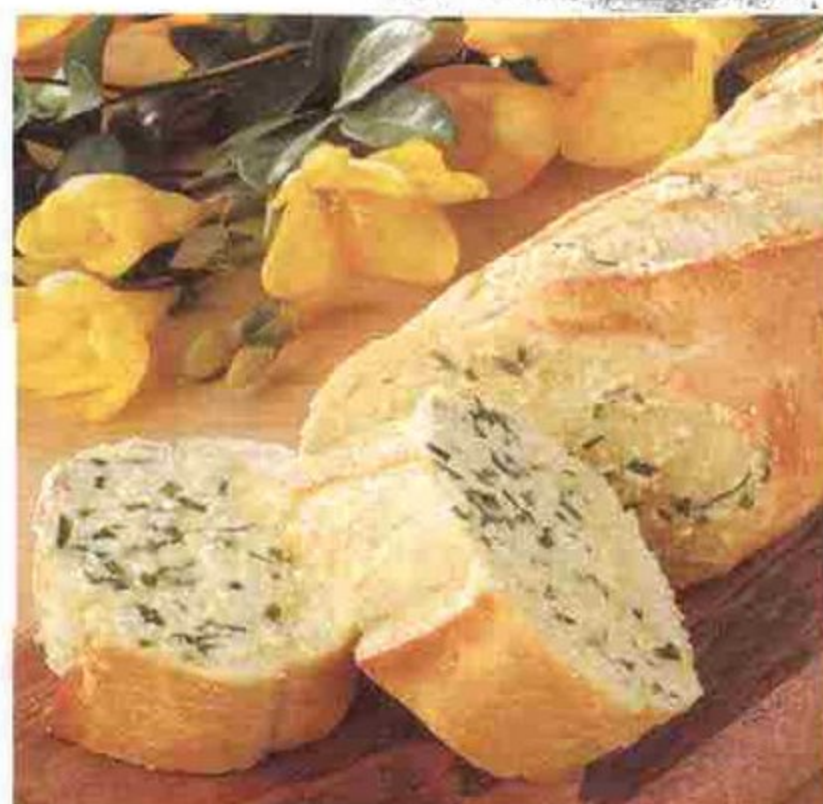
—Nicole Callen  
Auburn, California



## Chive Garlic Bread

A purchased loaf of French bread gets a real boost with a few simple ingredients. Garlic and chives make the savory slices irresistible. Along with lasagna or another Italian meal, we munch them until the last crumbs have vanished!

—Kim Orr  
Louisville, Kentucky



## Pull-Apart Bacon Bread

I stumbled across this recipe while looking for something different to take to a brunch. Boy, am I glad I did! Everyone asked for the recipe and could not believe it only called for five ingredients. It's the perfect item to bake for any get-together.

—Traci Collins  
Cheyenne, Wyoming



## Holiday Breakfast Braid

This fruity braid rounds out the Christmas morning menu. I always serve it at breakfast on December 25. Slathered with orange butter, the bread is just delicious.

—Sarah Miller  
Wauconda, Washington





## Pull-Apart Bacon Bread

- 12 bacon strips, diced
- 1 loaf (1 pound) frozen bread dough, thawed
- 2 tablespoons olive or vegetable oil, *divided*
- 1 cup (4 ounces) shredded mozzarella cheese
- 1 envelope ranch salad dressing mix

In a skillet, cook bacon over medium heat for 5 minutes or until partially cooked; drain on paper towels. Roll out dough to 1/2-in. thickness; brush with 1 tablespoon of oil. Cut into 1-in. pieces; place in a large bowl. Add the bacon, cheese, dressing mix and remaining oil; toss to coat.

Arrange pieces in a 9-in. x 5-in. oval on a greased baking sheet, layering as needed. Cover and let rise in a warm place for 30 minutes or until doubled.

Bake at 350° for 15 minutes. Cover with foil; bake 5-10 minutes longer or until golden brown. **Yield:** 1 loaf.



Taste of Home's Holiday Recipe Card Collection

## Holiday Breakfast Braid

- 1 package (1/4 ounce) active dry yeast
- 1/4 cup warm water (110° to 115°)
- 1/2 cup warm milk (110° to 115°)
- 1/3 cup sugar
- 1/3 cup butter or margarine, softened
- 2 eggs, beaten
- 1 teaspoon salt
- 1 teaspoon grated orange peel
- 1/2 teaspoon ground cardamom
- 1/8 teaspoon ground mace
- 3-1/2 cups all purpose flour

### FILLING:

- 1/4 cup butter or margarine, softened
- 2 tablespoons sugar
- 3/4 teaspoon almond extract
- 1/2 teaspoon grated orange peel
- 1/2 cup chopped mixed candied fruit
- 1/2 cup chopped almonds
- 2 teaspoons all-purpose flour

### ORANGE BUTTER:

- 1/2 cup butter (no substitutes), softened
- 2 tablespoons confectioners' sugar
- 1 teaspoon grated orange peel

In a large mixing bowl, dissolve yeast in warm

water. Add the milk, sugar, butter, eggs, salt, orange peel, cardamom, mace and 2 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Meanwhile, for filling, in a small mixing bowl, combine the butter, sugar, extract and orange peel; set aside. Toss the fruit and almonds with flour; set aside.

Punch dough down. Turn onto a lightly floured surface. Roll into a 30-in. x 9-in. rectangle. Spread filling to within 1/2 in. of edges; sprinkle with fruit mixture. Roll up jelly-roll style, starting with a long side; pinch seam to seal. With a sharp knife, cut roll in half lengthwise. Place on a greased baking sheet; gently twist the ropes together cut side up. Coil into a circle; tuck ends under. Cover and let rise until doubled, about 1 hour.

Bake at 325° for 30-35 minutes or until golden brown. Remove from pan to a wire rack to cool. In a mixing bowl, combine orange butter ingredients. Refrigerate until serving. Serve with coffee cake. **Yield:** 1 coffee cake (1/2 cup orange butter).

Taste of Home's Holiday Recipe Card Collection

## Buttery Corn Bread

- 2/3 cup butter or margarine, softened
- 1 cup sugar
- 3 eggs
- 1-2/3 cups milk
- 2-1/3 cups all-purpose flour
- 1 cup cornmeal
- 4-1/2 teaspoons baking powder
- 1 teaspoon salt

In a mixing bowl, cream butter and sugar. Combine the eggs and milk. Combine flour, cornmeal, baking powder and salt; add to creamed mixture alternately with egg mixture.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 400° for 22-27 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm. **Yield:** 12-15 servings.



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## Chive Garlic Bread

- 1/4 cup butter or margarine, softened
- 1/4 cup grated Parmesan cheese
- 2 tablespoons snipped chives
- 1 garlic clove, minced
- 1 loaf (1 pound) French bread, cut into 1-inch slices

In a bowl, combine the butter, Parmesan cheese, chives and garlic. Spread on one side of each slice of bread; wrap in a large piece of heavy-duty foil. Seal the edges. Place on a baking sheet. Bake at 350° for 25-30 minutes or until heated through. **Yield:** 12 servings.

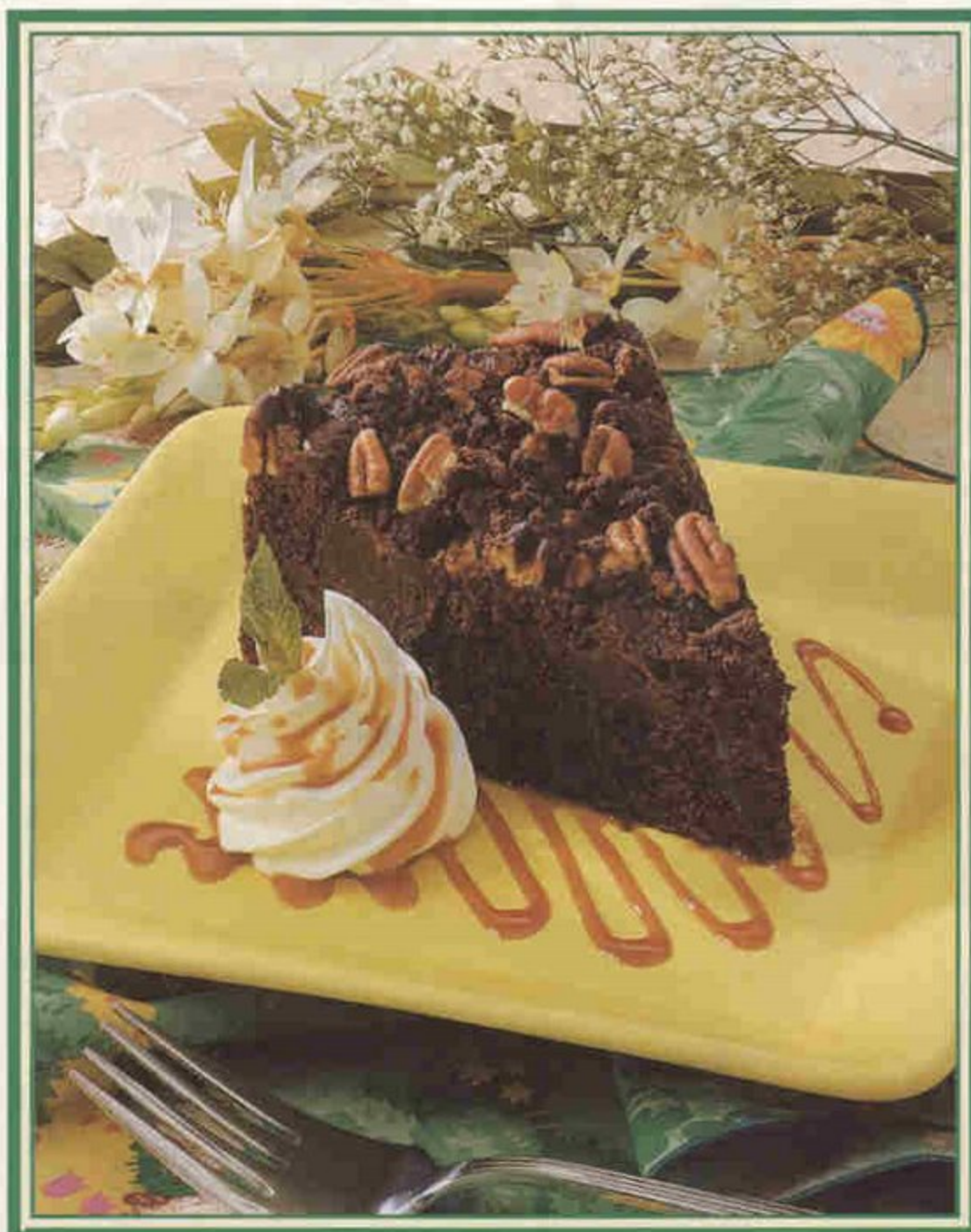


Taste of Home's Holiday Recipe Card Collection





# *Dazzling Desserts*



*Give your holiday meals a festive  
finale with an appealing assortment of  
scrumptious cakes, pies and more.*





# Easy Desserts Delight Diners

THESE irresistible treats look and taste special enough for a holiday dinner. Yet they're so easy to prepare, you'll find yourself fixing them for family during the week.

## CHOCOLATE MOUSSE PUMPKIN PIE

*In Omaha, Nebraska, Kathy Peters combines canned pumpkin with two kinds of chocolate in this fluffy autumn delight.*

- 1 cup canned pumpkin
- 2 cups miniature marshmallows
- 1/2 cup milk chocolate chips
- 1/2 cup miniature semisweet chocolate chips
- 1 carton (12 ounces) frozen whipped topping, thawed
- 1 graham cracker crust (9 inches)

Additional miniature semisweet chocolate chips, optional

In a large microwave-safe bowl, combine the pumpkin, marshmallows and chips. Microwave, uncovered, on high for 1-1/2 minutes; stir. Microwave 30-45

seconds longer or until marshmallows are melted and mixture is smooth, stirring every 15 seconds. Cool to room temperature, stirring several times.

Set aside about 1 tablespoon of whipped topping. Fold remaining topping into pumpkin mixture. Spoon into crust. Garnish with the reserved topping and miniature chips if desired. Refrigerate for at least 2 hours before slicing. **Yield:** 6-8 servings.

**Editor's Note:** This recipe was tested in an 850-watt microwave.

## CHERRY TRIFLE

*"I wanted to make a dessert that was light, refreshing and simple," shares Margo Seegrist of Shelton, Washington. "Everyone loves this trifle's topping of toasted coconut and almonds."*

- 2-1/4 cups cold milk, divided
- 1 package (3.4 ounces) instant vanilla pudding mix
- 1 envelope whipped topping mix

- 1/2 teaspoon vanilla extract
- 1 prepared angel food cake (10 inches)
- 2 tablespoons maraschino cherry juice
- 1 can (21 ounces) cherry pie filling
- 3/4 cup chocolate syrup
- 1/2 cup flaked coconut, toasted
- 1/4 cup sliced almonds, toasted

In a mixing bowl, combine 1-3/4 cups of milk and pudding mix. Beat on low speed for 2 minutes or until thickened. In another bowl, beat whipped topping mix, vanilla and remaining milk until stiff peaks form.

Cut cake into 1/2-in. cubes; place half in a 3-qt. glass bowl. Sprinkle with 1 tablespoon cherry juice. Top with half of the pie filling, half of the pudding and 1/4 cup of chocolate syrup. Repeat layers. Top with whipped topping and remaining syrup. Sprinkle with coconut and almonds. Cover and refrigerate for at least 4 hours. **Yield:** 12-15 servings.

## RICH BUTTER CAKE

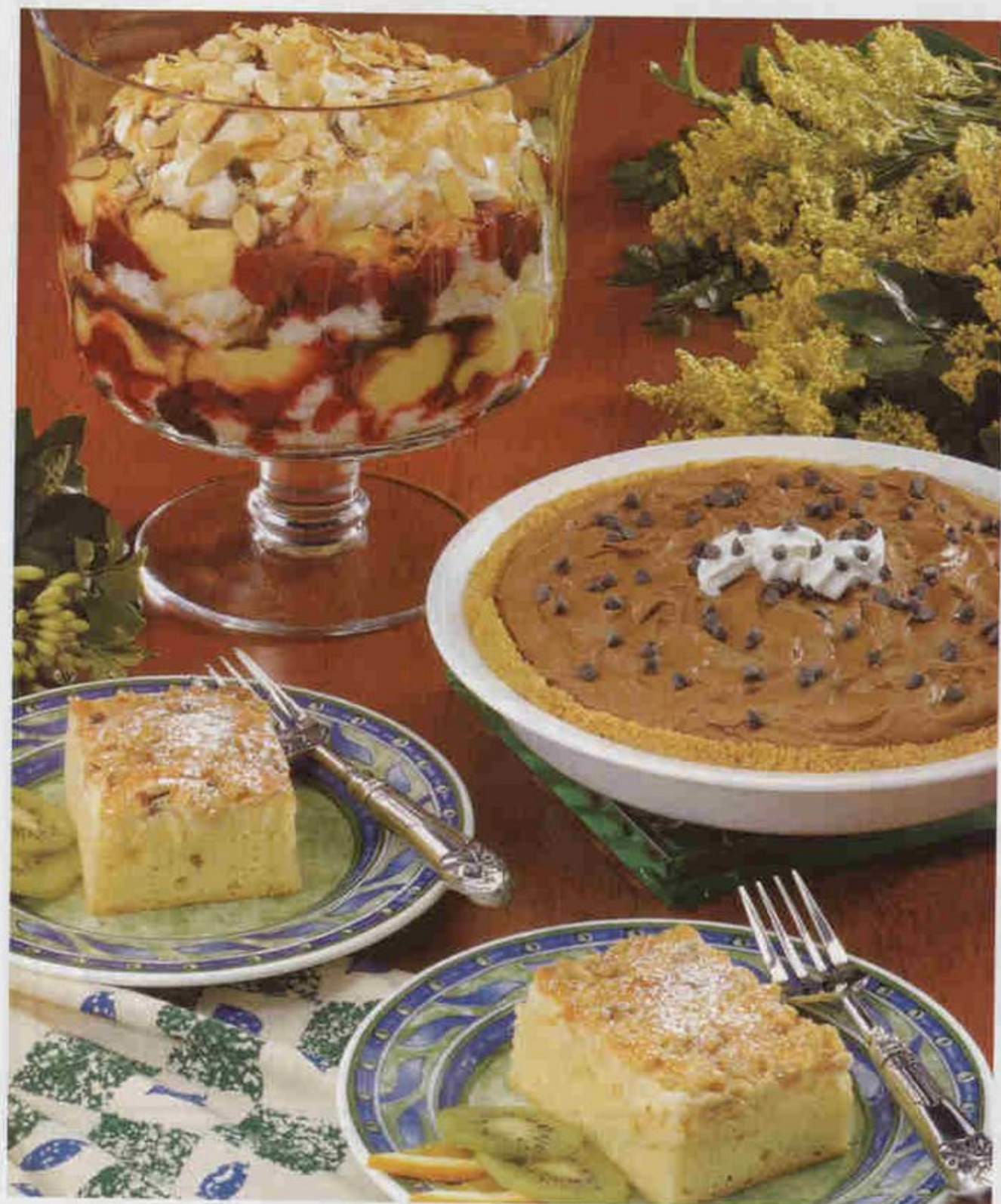
*"I've been bringing this cake to family get-togethers and church meetings since the 1950s," says Doris Schloeman of Chicago, Illinois. The scrumptious standby, topped with cream cheese and nuts, can be prepared in a wink.*

- 1 package (16 ounces) pound cake mix
- 1/2 cup butter or margarine, melted
- 5 eggs
- 2 cups confectioners' sugar, divided
- 2 packages (one 8 ounces, one 3 ounces) cream cheese, softened
- 1/2 teaspoon vanilla extract
- 1 cup chopped walnuts

In a large mixing bowl, combine the dry cake mix, butter and 3 eggs; beat until smooth. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Set aside 2 tablespoons confectioners' sugar for topping. In a bowl, beat the cream cheese, vanilla, remaining confectioners' sugar and remaining eggs. Pour over batter. Sprinkle with walnuts.

Bake at 350° for 35-40 minutes or until cake begins to pull away from sides of pan. Cool on a wire rack. Dust with reserved confectioners' sugar. Store in the refrigerator. **Yield:** 12-15 servings.

**FOR** a festive finale, try tempting seasonal desserts like Cherry Trifle, Chocolate Mousse Pumpkin Pie or Rich Butter Cake (top to bottom).

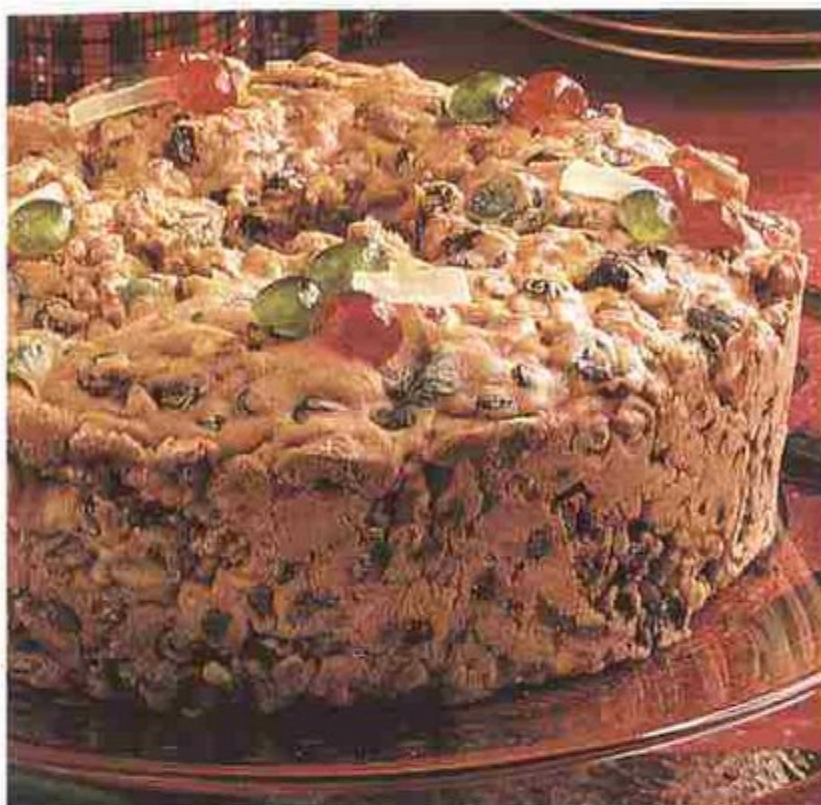




## Holiday Fruitcake

This is my own recipe and it's a family favorite. The mixture of fruits and nuts helps make it a tasty treat.

—Allene Spence  
Delbarton, West Virginia



## Apricot Hazelnut Torte

Husband Gerry and I love it when our children and grandchildren visit. One cake that gets "oohs" and "aahs" from the family every time is this luscious torte. It's as light as a feather and tastes heavenly. Plus, it looks so beautiful, it's perfect for special occasions.

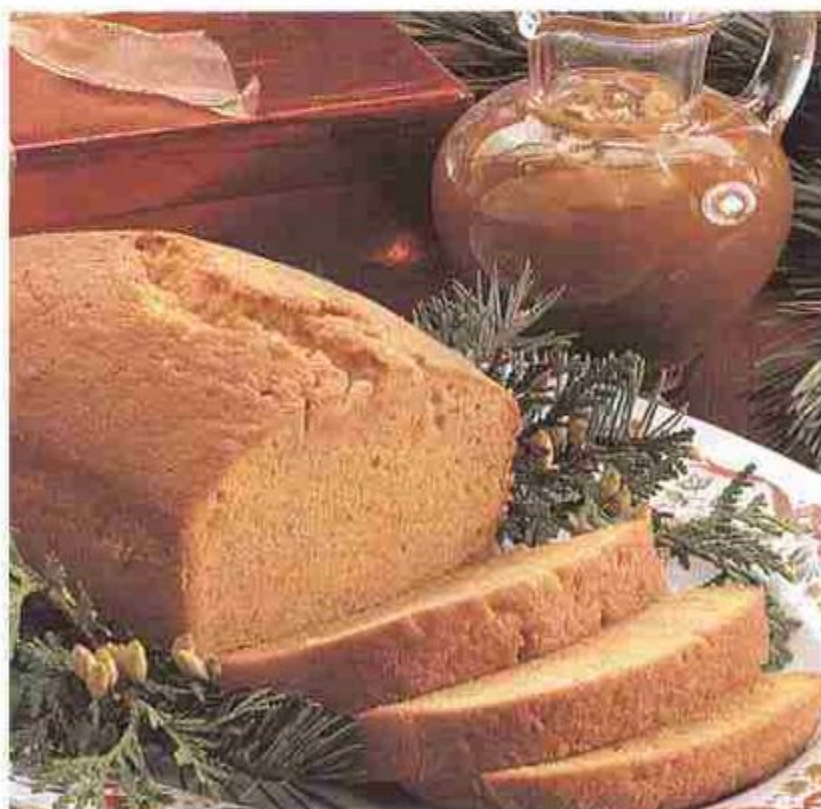
—Enid Stoehr  
Emsdale, Ontario



## Pumpkin Pound Cake

I enjoy baking from scratch and sharing my treats with others. This recipe for nicely spiced pumpkin pound cake is one I've come to rely on. It's impossible to resist a slice topped with the sweet walnut sauce.

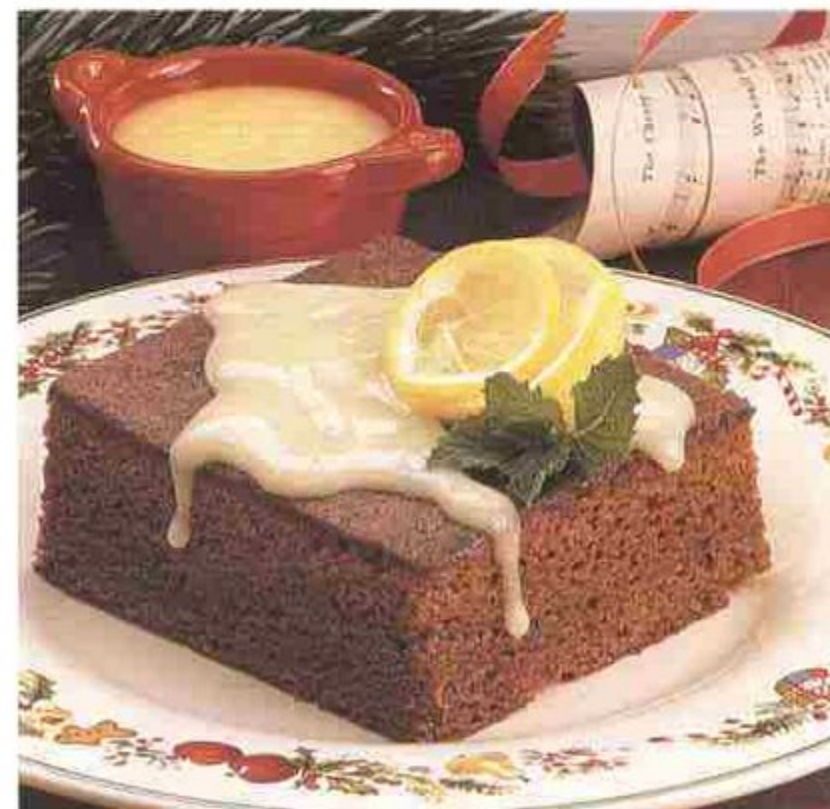
—Jean Volk  
Jacksonville, Florida



## Gingerbread With Lemon Sauce

I asked my mother-in-law for this recipe once I learned that this fluffy spice cake topped with tangy lemon sauce is my husband's favorite. Now I make it whenever he needs an extra-special treat.

—Kristen Oak  
Pocatello, Idaho





## Pumpkin Pound Cake

- 1-1/2 cups butter or margarine, softened
  - 2-3/4 cups sugar
  - 6 eggs
  - 1 teaspoon vanilla extract
  - 3 cups all-purpose flour
  - 3/4 teaspoon ground cinnamon
  - 1/2 teaspoon baking powder
  - 1/2 teaspoon salt
  - 1/2 teaspoon ground ginger
  - 1/4 teaspoon ground cloves
  - 1 cup canned pumpkin
- WALNUT SAUCE:**
- 1 cup packed brown sugar
  - 1/2 cup heavy whipping cream
  - 1/4 cup corn syrup
  - 2 tablespoons butter or margarine
  - 1/2 cup chopped walnuts
  - 1/2 teaspoon vanilla extract

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Combine the dry ingredients; add to creamed mixture alternately with pumpkin, beating just until combined. Pour into two greased and floured 9-in. x 5-in. x 3-in. loaf pans.

Bake at 350° for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For sauce, combine brown sugar, cream, corn syrup and butter in a saucepan. Bring to a boil over medium heat, stirring constantly. Reduce heat; cook and stir 5 minutes longer. Remove from the heat; stir in walnuts and vanilla. Serve warm over the cake. **Yield:** 16 servings (1-2/3 cups sauce).

*Taste of Home's Holiday Recipe Card Collection*

## Gingerbread with Lemon Sauce

- 1 cup shortening
  - 1 cup sugar
  - 1 cup light molasses
  - 2 eggs
  - 3 cups all-purpose flour
  - 1-1/2 teaspoons salt
  - 1-1/2 teaspoons baking soda
  - 1 teaspoon ground ginger
  - 1 teaspoon ground cinnamon
  - 1 cup hot water
- LEMON SAUCE:**
- 1/2 cup sugar
  - 2 teaspoons cornstarch
- Dash salt**
- Dash nutmeg**
- 1 cup water
  - 2 egg yolks, beaten
  - 2 tablespoons butter
  - 2 tablespoons lemon juice
  - 1/2 teaspoon grated lemon peel

In a mixing bowl, combine the first four ingredients; mix well. Combine the dry ingredients; add to molasses mixture alternately with hot water. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Meanwhile, in a saucepan, combine the first five sauce ingredients until smooth. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Remove from the heat. Stir a small amount of hot mixture into egg yolks. Return all to pan, stirring constantly.

Cook and stir for 2 minutes or until a thermometer reads 160°. Remove from the heat; stir in butter, lemon juice and peel. Serve with warm cake. Refrigerate leftover sauce. **Yield:** 16-20 servings.

*Taste of Home's Holiday Recipe Card Collection*

## Holiday Fruitcake

- 3 cups whole red and green candied cherries
- 3 cups diced candied pineapple
- 1 package (1 pound) shelled walnuts
- 1 package (10 ounces) golden raisins
- 1 cup shortening
- 1 cup sugar
- 5 eggs
- 4 tablespoons vanilla extract
- 3 cups all-purpose flour
- 3 teaspoons baking powder
- 1 teaspoon salt

In a bowl, combine the cherries, pineapple, walnuts and raisins; set aside. In a mixing bowl, cream shortening and sugar. Beat in eggs and vanilla. Combine the flour, baking powder and salt; add to the creamed mixture and mix well. Pour over fruit mixture and stir to coat. Pour into a greased and floured 10-in. tube pan. Bake at 300° for 2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Wrap tightly and store in a cool place. Slice with a serrated knife; bring to room temperature before serving. **Yield:** 12-16 servings.

*Taste of Home's Holiday Recipe Card Collection*

## Apricot Hazelnut Torte

- 1 cup ground hazelnuts
  - 3/4 cup all-purpose flour
  - 2 teaspoons baking powder
  - 1/2 teaspoon salt
  - 4 eggs, separated
  - 2 tablespoons water
  - 1 teaspoon vanilla extract
  - 1 cup sugar, divided
  - 2 cups heavy whipping cream
  - 1/4 cup confectioners' sugar
  - 2/3 cup pitted canned apricots
  - 1/2 cup apricot jam, warmed
- Whipped cream, sliced apricots and whole or chopped hazelnuts, optional**

In a bowl, combine hazelnuts, flour, baking powder and salt; set aside. In a mixing bowl, beat the egg yolks, water and vanilla until lemon-colored. Gradually add 3/4

cup sugar; set aside. In another mixing bowl, beat egg whites until soft peaks form. Add remaining sugar, 1 tablespoon at a time, beating until stiff peaks form.

Fold a fourth of dry ingredients into egg yolk mixture. Repeat three times. Fold in egg white mixture. Line two greased 9-in. round baking pans with waxed paper; grease the paper. Spread batter evenly into pans. Bake at 350° for 20-25 minutes or until cake springs back when lightly touched. Cool for 10 minutes before removing from pans to wire racks to cool.

In a mixing bowl, beat cream and confectioners' sugar until stiff peaks form. Fold in apricots. Split each cake into two layers. Spread filling between layers and over sides of torte. Spread jam over top. Garnish with whipped cream, apricots and hazelnuts if desired. Store in the refrigerator. **Yield:** 12-14 servings.

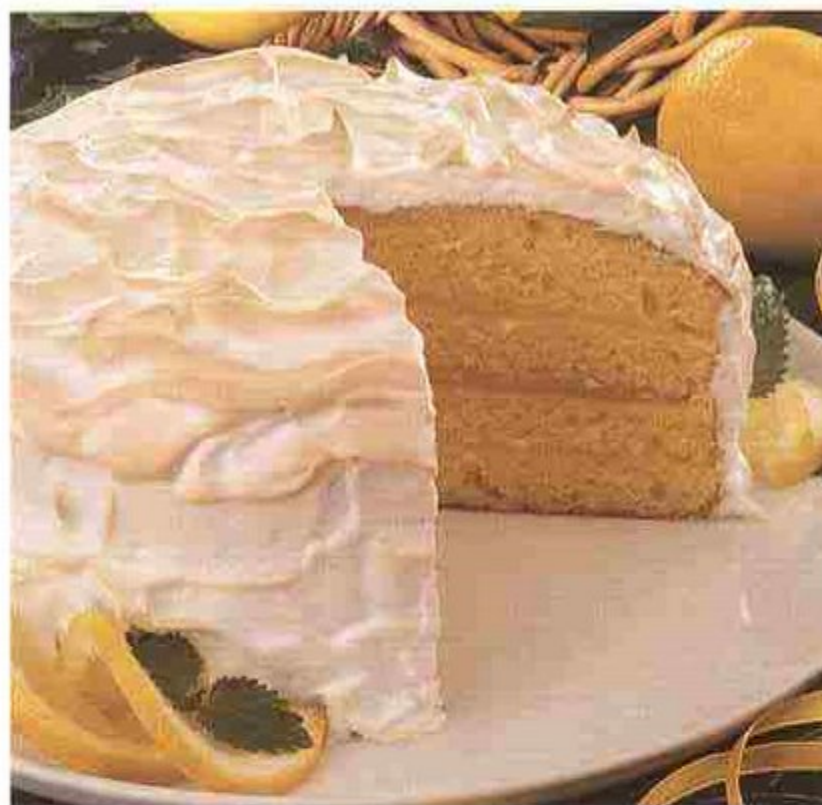
*Taste of Home's Holiday Recipe Card Collection*



## Lemon Meringue Cake

This cake tastes just like lemon meringue pie! Fresh lemon flavor shines through in the custard filling between the layers, and the light meringue frosting adds a fancy finish. It's not only a deliciously different dessert, but it's also a conversation piece!

—Julie Courie  
Macomb, Michigan



## Blueberry Angel Dessert

Make the most of angel food cake, pie filling and whipped topping by creating this light impressive dessert that doesn't keep you in the kitchen for hours. I frequently get requests for the recipe.

—Carol Johnson  
Tyler, Texas



## Upside-Down German Chocolate Cake

This recipe yields a delectable German chocolate cake that folks will "flip over"! The tempting coconut and pecan "frosting" bakes under the batter and ends up on top when you turn the cake out of the pan.

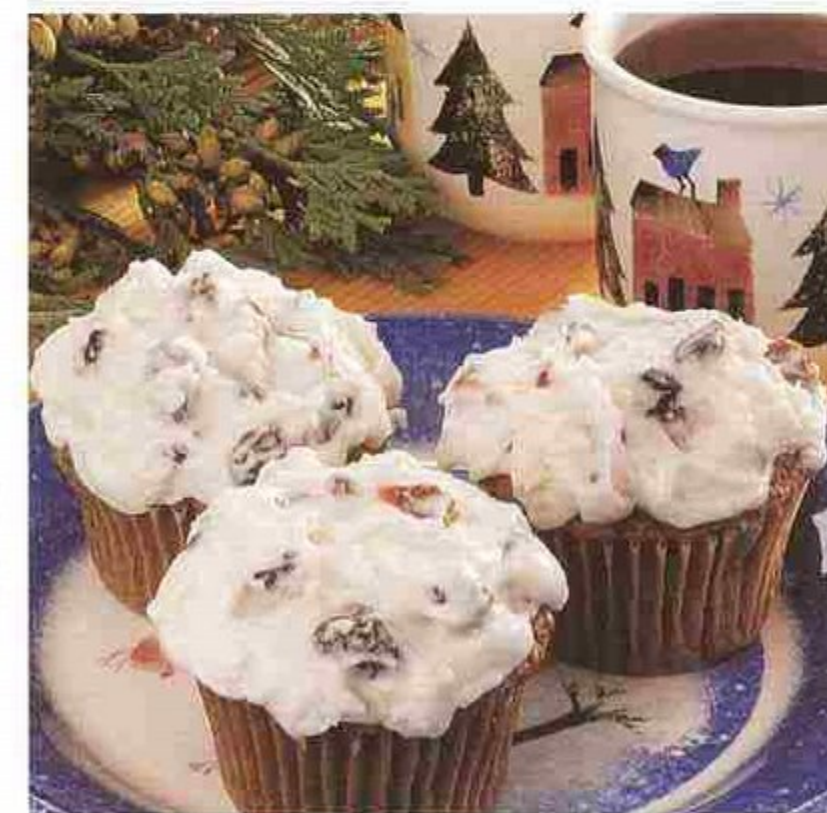
—Mrs. Harold Sanders  
Glouster, Ohio



## Carrot Cupcakes

To try to get my family to eat more vegetables, I often "hide" nutritional foods inside sweet treats. The carrots add wonderful moistness to these cupcakes, which have a rich cream cheese frosting. Now we can have our cake and eat our vegetables, too!

—Doreen Kelly  
Roslyn, Pennsylvania





## Upside-Down German Chocolate Cake

- 1/2 cup packed brown sugar
- 1/4 cup butter or margarine
- 2/3 cup pecan halves
- 2/3 cup flaked coconut
- 1/4 cup evaporated milk

### CAKE:

- 1/3 cup butter or margarine, softened
- 1 cup sugar
- 1 package (4 ounces) German sweet chocolate, melted
- 2 eggs
- 1 teaspoon vanilla extract
- 1-1/2 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 3/4 cup buttermilk
- Whipped topping, optional

In a saucepan over low heat, cook and stir brown sugar and butter until sugar is dissolved and butter is melted. Spread into a greased 9-in. square baking pan. Sprinkle with pecans and coconut. Drizzle with evaporated milk; set aside.

In a mixing bowl, cream butter and sugar. Beat in the chocolate, eggs and vanilla. Combine the dry ingredients; add to the creamed mixture alternately with butter-milk. Pour over topping in pan. Bake at 350° for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before inverting onto a serving plate. Serve with whipped topping if desired. **Yield:** 9 servings.

Taste of Home's Holiday Recipe Card Collection

## Carrot Cupcakes

- 4 eggs
- 2 cups sugar
- 1 cup vegetable oil
- 2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon ground allspice
- 1/2 teaspoon salt
- 3 cups grated carrots

### CHUNKY FROSTING:

- 1 package (8 ounces) cream cheese, softened
- 1/4 cup butter or margarine, softened
- 2 cups confectioners' sugar
- 1/2 cup flaked coconut
- 1/2 cup chopped pecans
- 1/2 cup chopped raisins

In a mixing bowl, beat eggs, sugar and oil. Combine the flour, cinnamon, baking soda, baking powder, allspice and salt; gradually add to egg mixture. Stir in carrots. Fill greased or paper-lined muffin cups two-thirds full. Bake at 325° for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

For frosting, in a mixing bowl, beat cream cheese and butter until combined. Gradually beat in confectioners' sugar. Stir in coconut, pecans and raisins. Frost the cupcakes. Store in the refrigerator. **Yield:** 2 dozen.



Taste of Home's Holiday Recipe Card Collection

## Lemon Meringue Cake

- 1 package (18-1/4 ounces) lemon or yellow cake mix
- 3 eggs
- 1 cup water
- 1/3 cup vegetable oil

### FILLING:

- 1 cup sugar
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1/2 cup water
- 1/4 cup lemon juice
- 4 egg yolks, beaten
- 4 teaspoons butter
- 1 teaspoon grated lemon peel

### MERINGUE:

- 4 egg whites
- 1/4 teaspoon cream of tartar
- 3/4 cup sugar

In a mixing bowl, combine cake mix, eggs, water and oil. Beat on low until moistened. Beat

on high for 2 minutes or until blended. Pour into two greased and floured 9-in. round baking pans. Bake at 350° for 25-30 minutes or until a toothpick comes out clean. Cool for 10 minutes; remove from pans to wire racks.

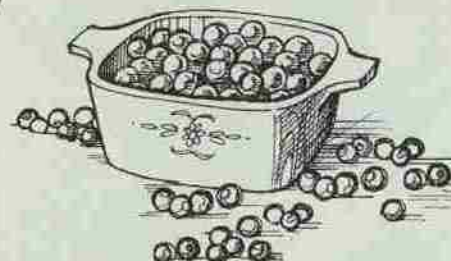
For filling, combine sugar, cornstarch and salt in a saucepan. Stir in water and juice until smooth. Bring to a boil over medium heat; cook and stir 1-2 minutes or until thickened. Remove from heat. Stir a small amount of hot filling into egg yolks; return all to pan, stirring constantly. Bring to a gentle boil; cook and stir for 2 minutes. Remove from heat; stir in butter and lemon peel. Cool completely.

For meringue, in a mixing bowl, beat egg whites and cream of tartar until foamy. Gradually beat in sugar on high until stiff peaks form. Split each cake into two layers. Place bottom layer on an ovenproof serving plate; spread with a third of the filling. Repeat layers twice. Top with fourth cake layer. Spread meringue over top and sides. Bake at 350° for 10-15 minutes or until meringue is lightly browned. Serve or refrigerate. **Yield:** 12-14 servings.

## Blueberry Angel Dessert

- 1 package (8 ounces) cream cheese, softened
- 1 cup confectioners' sugar
- 1 carton (8 ounces) frozen whipped topping, thawed
- 1 prepared angel food cake (14 ounces), cut into 1-inch cubes
- 2 cans (21 ounces each) blueberry pie filling

In a large mixing bowl, beat the cream cheese and sugar; fold in whipped topping and cake cubes. Spread evenly into an ungreased 13-in. x 9-in. x 2-in. dish; top with pie filling. Cover and refrigerate for at least 2 hours before cutting into squares. **Yield:** 12-15 servings.





## Cranberry Raisin Pie

Even though it was difficult, we saved room for dessert when my mom made this festive holiday pie. It pairs tart cranberries with sweet raisins inside a flaky golden crust. We loved it with big scoops of homemade vanilla ice cream.

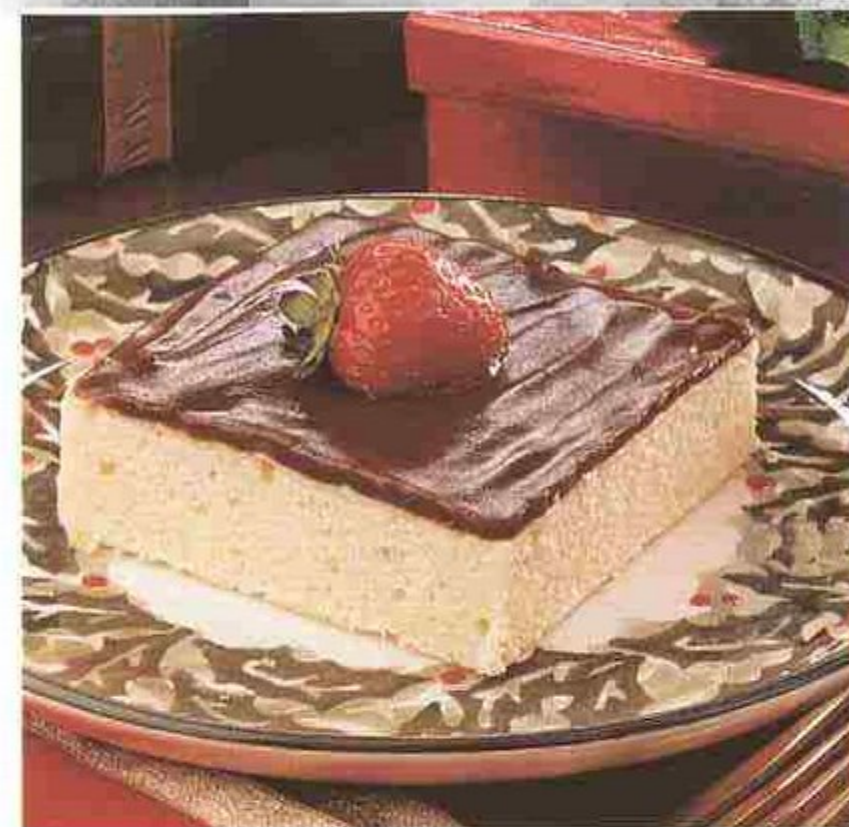
—Sandy Jenkins  
Elkhorn, Wisconsin



## Cream Cheese Sheet Cake

This tender buttery sheet cake with its fudgy chocolate glaze is a real crowd-pleaser. It's always popular at potlucks and parties. It's not uncommon to see folks going back for second and even third slices.

—Gaye Mann  
Washington, North Carolina



## Red Raspberry Mousse Dessert

When I need a light and refreshing finish to a special meal, I make this fluffy, fruity mousse. Ladyfingers add an elegant look to this pretty dessert.

—Edna Hoffman  
Hebron, Indiana



## Almond Chocolate Torte

This no-bake chocolate dessert has a tasty almond crust and smooth fluffy filling that's almost like a mousse. It's so simple to make ahead of time and so delicious.

—Rhonda Lanterman  
Terrace, British Columbia





## Red Raspberry Mousse Dessert

- 2 packages (3 ounces *each*) raspberry gelatin
- 1-3/4 cups boiling water
- 2 packages (10 ounces *each*) frozen sweetened raspberries, thawed
- 2 cups heavy whipping cream, whipped
- 23 ladyfingers
- Fresh mint and raspberries and additional whipped cream, optional



Taste of Home's Holiday Recipe Card Collection

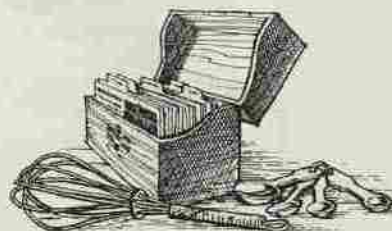
In a large bowl, dissolve gelatin in boiling water. Stir in raspberries. Refrigerate until partially thickened. Fold in whipped cream.

Arrange the ladyfingers with rounded side out around the sides of an ungreased 9-in. springform pan. Carefully spoon the raspberry mixture into pan. Cover and refrigerate until firm. Garnish with mint, raspberries and whipped cream if desired.

**Yield:** 12 servings.

## Almond Chocolate Torte

- 2/3 cup sliced almonds, toasted
- 8 squares (1 ounce *each*) semisweet chocolate
- 2 packages (8 ounces *each*) cream cheese, softened
- 1 cup sugar
- 1 envelope unflavored gelatin
- 1/4 cup cold water
- 2 cups heavy whipping cream, whipped



Taste of Home's Holiday Recipe Card Collection

Set aside 1 tablespoon almonds for garnish. Chop remaining almonds; sprinkle into a greased 9-in. springform pan. In a microwave or heavy saucepan, melt chocolate; stir until smooth. Cool slightly. In a mixing bowl, beat cream cheese and sugar.

In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Cook and stir over low heat until gelatin is completely dissolved. Beat into cream cheese mixture. Add melted chocolate; beat until blended. Fold in the whipped cream. Pour into prepared pan. Sprinkle with reserved almonds. Cover and refrigerate for at least 3 hours. **Yield:** 10-12 servings.

## Cranberry Raisin Pie

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1/2 cup vegetable oil
- 5 tablespoons cold water
- FILLING:**
- 1-1/2 cups sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1 cup orange juice
- 2-2/3 cups fresh or frozen cranberries
- 1 cup raisins
- Milk, optional

In a bowl, combine flour and salt. In another bowl, combine oil and water. Gradually add to flour mixture, stirring with a fork until blended. Shape into a ball; divide

dough in half so one ball is slightly larger than the other. Roll out larger ball between two sheets of waxed paper to fit a 9-in. pie plate. Transfer pastry to pie plate; trim pastry even with edge. Set aside.

For filling, combine sugar, flour, cinnamon, salt and nutmeg in a saucepan; gradually stir in orange juice until smooth. Stir in cranberries and raisins; bring to a boil. Reduce heat; cook and stir over medium heat until thickened, about 5 minutes. Pour into crust. Roll out remaining dough between two sheets of waxed paper. Cut slits in pastry or use a 1-1/2-in. holly leaf cutter to make a design. Place over filling.

Trim, seal and flute edges. Brush pastry with milk if desired. Bake at 400° for 35-40 minutes or until golden brown and filling is bubbly. Cool on a wire rack. Refrigerate leftovers. **Yield:** 6-8 servings.

## Cream Cheese Sheet Cake

- 1 cup plus 2 tablespoons butter or margarine, softened
- 2 packages (3 ounces *each*) cream cheese, softened
- 2-1/4 cups sugar
- 6 eggs
- 3/4 teaspoon vanilla extract
- 2-1/4 cups cake flour
- FROSTING:**
- 1 cup sugar
- 1/3 cup evaporated milk
- 1/2 cup butter or margarine
- 1/2 cup semisweet chocolate chips

In a mixing bowl, cream butter, cream cheese and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Add flour; mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 325° for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool completely.

For frosting, combine sugar and milk in a saucepan; bring to a boil over medium heat. Cover and cook for 3 minutes (do not stir). Stir in butter and chocolate chips until melted. Cool slightly. Stir; spread over cake. **Yield:** 24-30 servings.



Taste of Home's Holiday Recipe Card Collection



## Mississippi Mud Cake

Make this tempting cake, and you'll satisfy kids of all ages! A fudgy brownie-like base is topped with marshmallow creme and a nutty frosting. Your family will be very merry when you serve up big slices with glasses of cold milk or steaming mugs of coffee.

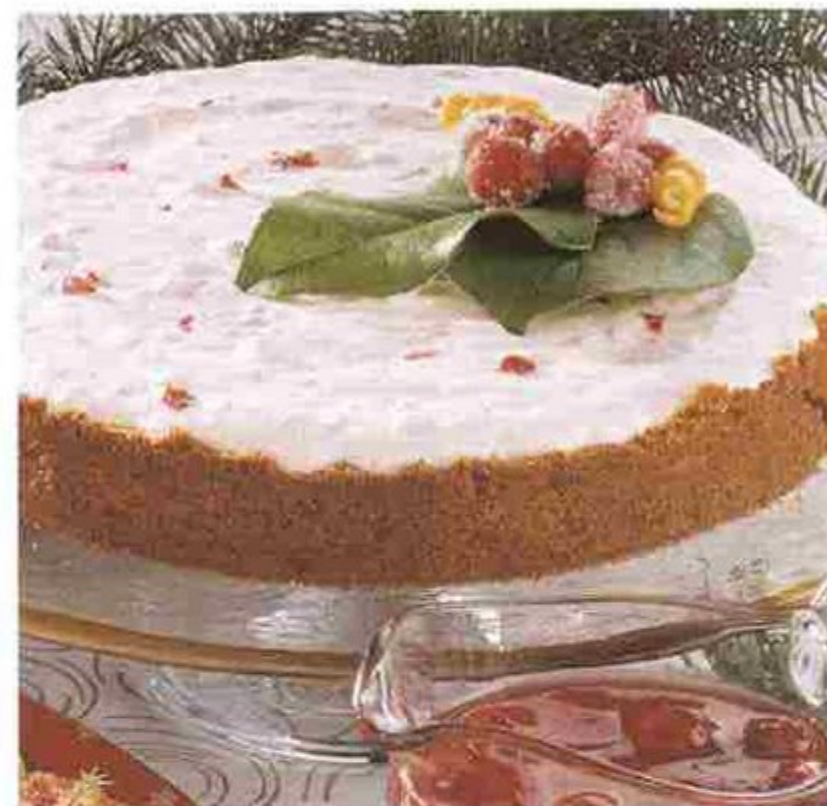
—Tammi Simpson  
Greensburg, Kentucky



## Cranberry Torte

Besides being eye-catching and delicious, this treat is conveniently made ahead and frozen. I fix the topping on the day I serve the torte.

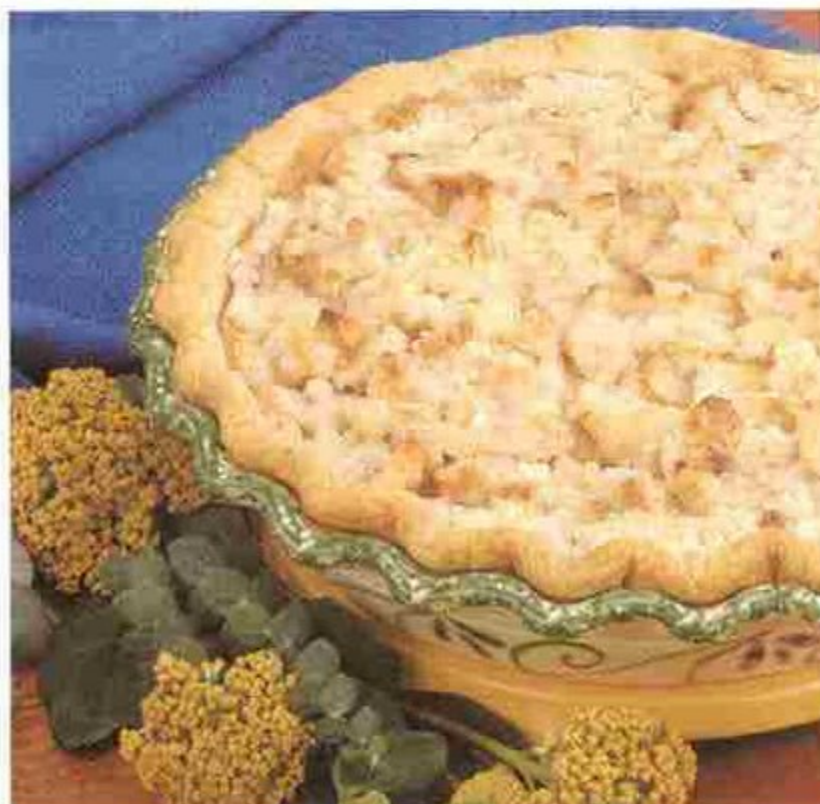
—Pat Waymire  
Yellow Springs, Ohio



## Apple Crumb Pie

I often brown the topping for this special-occasion pie under the broiler to give it extra eye appeal. Watch it carefully, though, because you don't want to burn Thanksgiving dessert! It's a fitting finale for any festive meal.

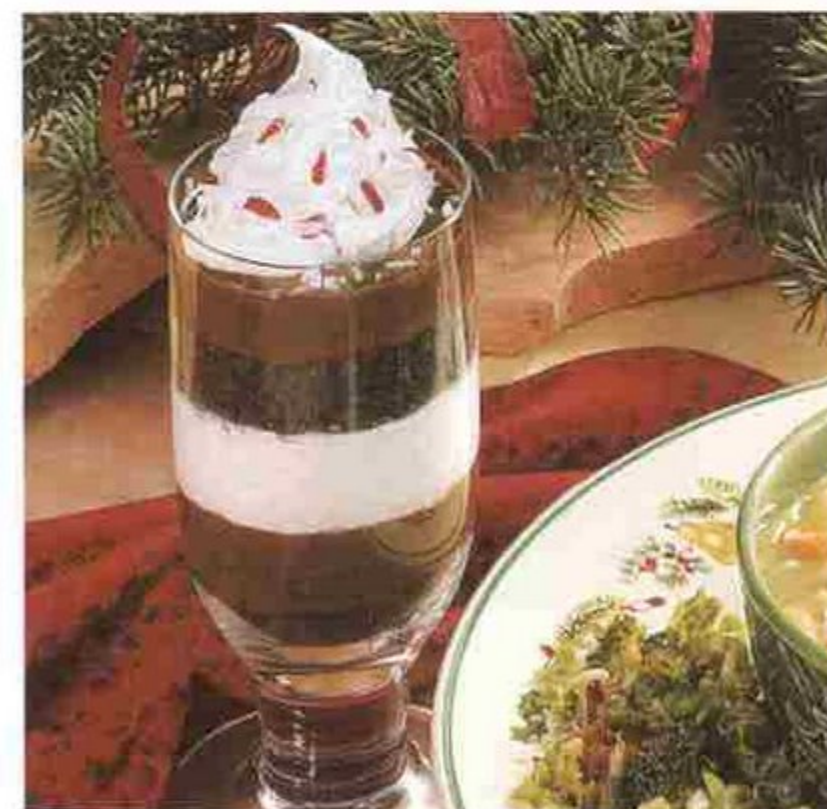
—Ardis Rollefson  
Jackson Hole, Wyoming



## Candy Cane Parfaits

No one ever guesses that five ingredients are all it takes to make these layered holiday desserts. A sprinkling of crushed candy canes is the refreshing final touch to the single-serving sweets.

—Bissy Crosby  
Yazoo City, Mississippi





## Apple Crumb Pie

Pastry for single-crust pie (9 inches)

- 6 cups chopped peeled tart apples (about 6 medium)
- 2 tablespoons butter or margarine, melted
- 2 tablespoons sour cream
- 4 teaspoons lemon juice
- 1/2 cup sugar
- 1 tablespoon all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

TOPPING:

- 1/2 cup all-purpose flour
- 1/2 cup sugar
- 1/4 cup cold butter or margarine

Line a 9-in. pie plate with pastry; flute edges. In a bowl, combine the apples, butter, sour cream, lemon juice, sugar, flour, cinnamon and nutmeg. Spoon into pastry shell. For topping, combine flour and sugar in a bowl; cut in butter until mixture resembles coarse crumbs. Sprinkle over filling.

Bake at 375° for 45-50 minutes or until the filling is bubbly and the apples are tender. Cool on a wire rack. **Yield:** 6-8 servings.



Taste of Home's Holiday Recipe Card Collection

## Mississippi Mud Cake

- 1 cup butter or margarine, softened
- 2 cups sugar
- 4 eggs
- 1-1/2 cups self-rising flour\*
- 1/2 cup baking cocoa
- 1 cup chopped pecans
- 1 jar (7 ounces) marshmallow creme

FROSTING:

- 1/2 cup butter or margarine, softened
- 3-3/4 cups confectioners' sugar
- 3 tablespoons baking cocoa
- 1 tablespoon vanilla extract
- 4 to 5 tablespoons milk
- 1 cup chopped pecans

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well af-

ter each addition. Combine flour and cocoa; gradually add to creamed mixture. Fold in the pecans. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 3 minutes (cake will fall in the center).

Spoon the marshmallow creme over cake; carefully spread to cover top. Cool completely. For frosting, in a mixing bowl, cream butter. Beat in confectioners' sugar, cocoa, vanilla and enough milk to achieve frosting consistency. Fold in pecans. Spread over marshmallow creme layer. Store in the refrigerator. **Yield:** 16-20 servings.

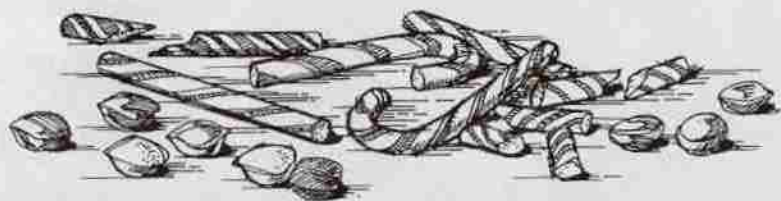
**\*Editor's Note:** As a substitute for each 1/2 cup of self-rising flour, place 3/4 teaspoon baking powder and 1/4 teaspoon salt in a 1/2-cup measuring cup. Add all-purpose flour to measure 1/2 cup.

Taste of Home's Holiday Recipe Card Collection

## Candy Cane Parfaits

- 2 cups cold milk
- 1 package (3.9 ounces) instant chocolate pudding mix
- 24 chocolate cream-filled sandwich cookies, crushed
- 1 carton (8 ounces) frozen whipped topping, thawed
- 3 candy canes, crushed

In a mixing bowl, beat milk and pudding mix on low speed for 2 minutes. Divide half of the cookie crumbs among six parfait glasses. Layer with half of the pudding and whipped topping. Repeat cookie and pudding layers. Dollop with remaining whipped topping; sprinkle with candy canes. **Yield:** 6 servings.



Taste of Home's Holiday Recipe Card Collection

## Cranberry Torte

- 1-1/4 cups graham cracker crumbs (about 20 squares)
- 1/4 cup finely chopped pecans
- 1-1/4 cups sugar, divided
- 6 tablespoons butter or margarine, melted
- 1-1/2 cups ground fresh or frozen cranberries
- 1 tablespoon orange juice concentrate
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1 cup heavy whipping cream

TOPPING:

- 1/2 cup sugar
- 1 tablespoon cornstarch
- 3/4 cup fresh or frozen cranberries
- 2/3 cup water

In a bowl, combine the cracker crumbs, pecans, 1/4 cup sugar and butter. Press onto the bottom and 1 in. up the sides of a 9-in. springform pan. Bake at 375° for 8-10 minutes or until lightly browned. In a bowl, combine the cranberries, orange juice concentrate, vanilla, salt and remaining sugar. In a mixing bowl, beat cream until soft peaks form. Fold into the cranberry mixture. Pour into the crust. Freeze until firm.

For topping, combine sugar and cornstarch in a saucepan. Stir in cranberries and water until blended. Bring to a boil. Reduce heat; cook and stir until berries pop and mixture is thickened, about 5 minutes; cool. Let torte stand at room temperature for 10 minutes before slicing. Serve with topping. **Yield:** 12-14 servings.

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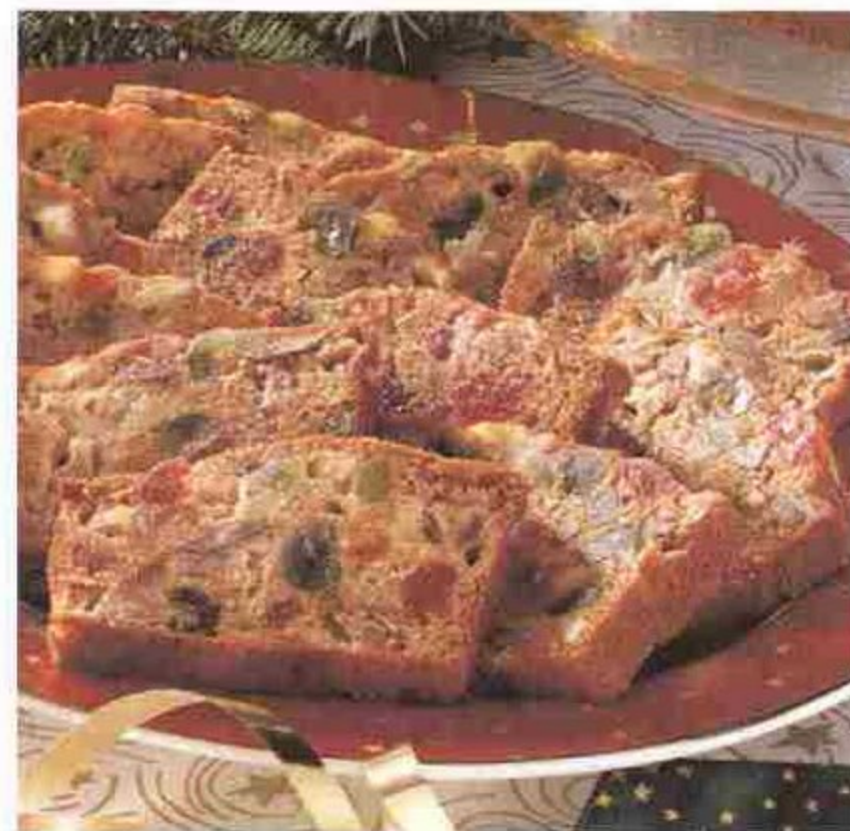
## Coffee

I created this sweet coffee-flavored recipe as an entry for our state fair, adding the toffee topping to "dress it up". I'm glad I did—the pie won first place and is now a family holiday favorite!

—Letha DeMoss  
Ames, Iowa



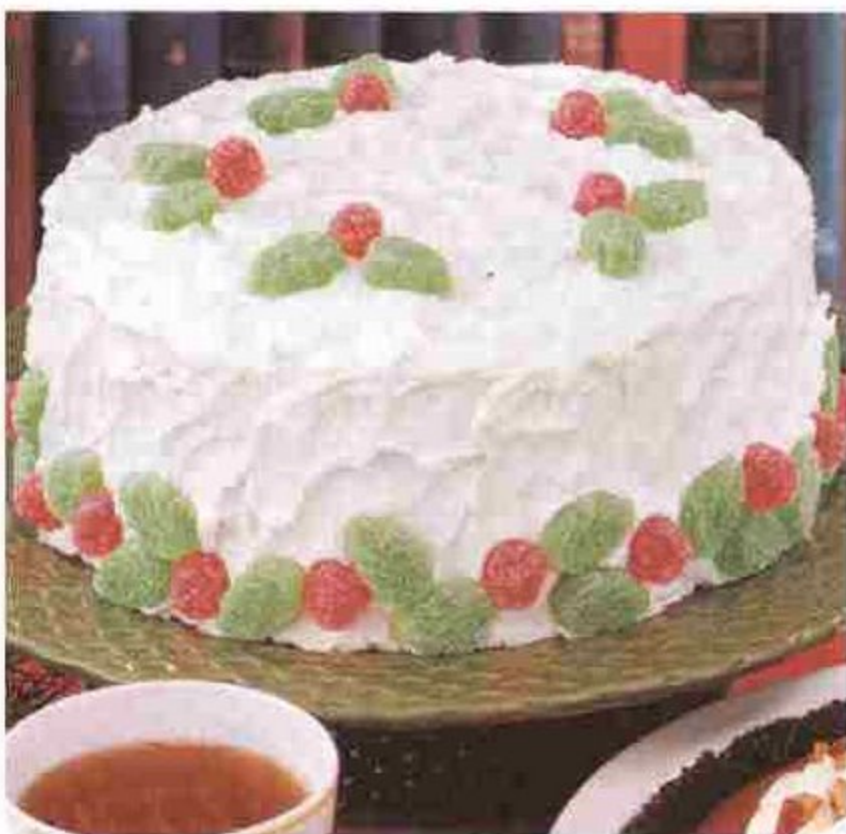
## Daisy's Fruitcake



## White Christmas Cake

Garnished with red and green gumdrops, this moist cake makes a holiday statement! The white chocolate, almond and coconut flavors taste even better a day after baking.

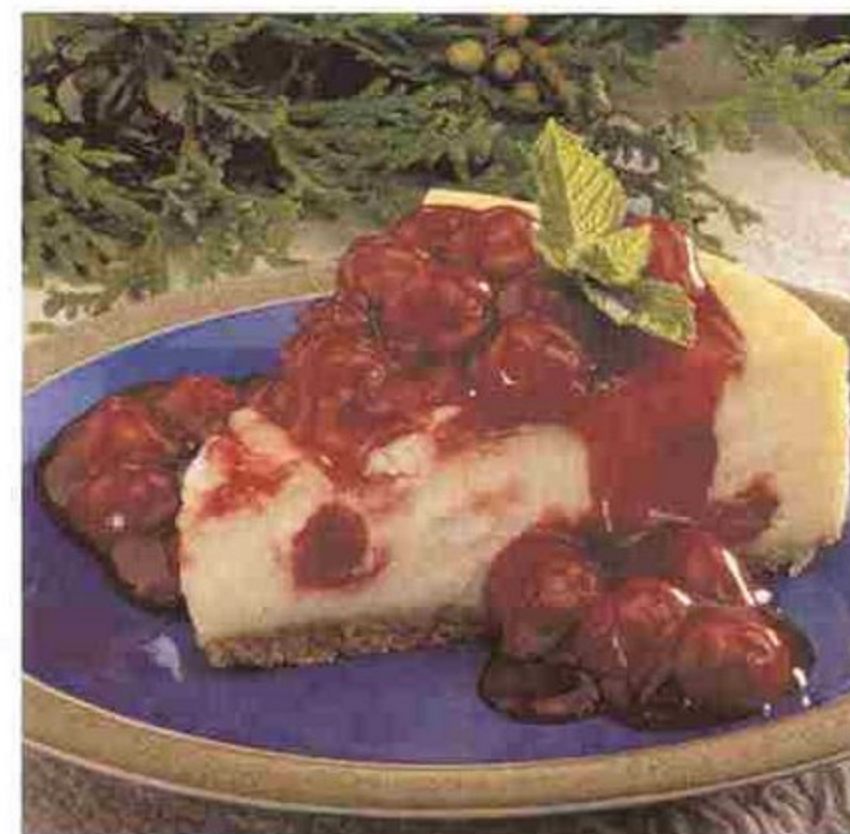
—Sue Ross  
Casa Grande, Arizona



## Cherry Almond Cheesecake

Cherry marbling and topping bring a holiday look to this lovely dessert. Its graham cracker crust includes ground almonds, which give it a crunchy texture. The nutty flavor complements the cream cheese filling nicely.

—Lise Thomson  
Magrath, Alberta





## White Christmas Cake

- 1 cup butter or margarine, softened
- 2 cups sugar
- 4 eggs
- 4 ounces white confectionery coating, melted
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract
- 2-1/2 cups cake flour
- 1 teaspoon baking powder
- 1 cup buttermilk
- 1 cup flaked coconut

### White frosting



Taste of Home's Holiday Recipe Card Collection

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add confectionery coating and extracts; beat well. Combine the flour and baking powder; add to creamed mixture alternately with buttermilk. Stir in coconut. Pour into two greased 9-in. round baking pans.

Bake at 350° for 30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. Frost between layers; frost top and sides of cake. **Yield:** 12 servings.

## Cherry Almond Cheesecake

- 1 cup ground almonds
- 1/3 cup graham cracker crumbs (about 6 squares)
- 1/4 cup butter or margarine, melted
- 3 packages (8 ounces each) cream cheese, softened
- 1 can (14 ounces) sweetened condensed milk
- 3 eggs
- 1 can (21 ounces) cherry pie filling, divided



Taste of Home's Holiday Recipe Card Collection

In a small bowl, combine almonds and cracker crumbs; stir in butter. Press onto the bottom of a greased 9-in. springform pan; set aside. In a mixing bowl, beat the cream cheese and milk until smooth. Add eggs; beat on low just until combined. Pour into prepared crust. Refrigerate 1/2 cup pie filling for garnish. Drop remaining pie filling by teaspoonfuls onto cream cheese mixture; cut through batter with a knife to swirl the filling.

Bake at 325° for 50-55 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Chill overnight. Remove sides of pan. Cut cheesecake into slices; garnish with reserved pie filling. Refrigerate leftovers. **Yield:** 12 servings.

## Coffee Cream Pie

- 2/3 cup sugar
- 1/2 cup all-purpose flour
- 1/2 teaspoon salt
- 2 cups milk
- 3 tablespoons instant coffee granules, crushed
- 3 egg yolks, lightly beaten
- 2 tablespoons butter or margarine
- 2 teaspoons vanilla extract
- 1 chocolate crumb crust (8 or 9 inches)

### TOPPING:

- 1 teaspoon instant coffee granules
- 1 cup whipping cream
- 2 tablespoons confectioners' sugar
- 1/2 teaspoon vanilla extract

- 1 Heath candy bar (1.4 ounces), crushed\*

In the top of a double boiler, combine sugar, flour and salt; gradually stir in milk until smooth. Cook and stir over boiling water until thickened, about 10 minutes. Stir in coffee granules. Gradually stir a small amount into egg yolks; return all to pan. Cook and stir for 3 minutes. Remove from the heat; add butter and vanilla. Cool for 30 minutes. Pour into crust; chill.

In a mixing bowl, dissolve coffee granules in a small amount of cream. Add sugar, vanilla and remaining cream. Whip until stiff peaks form. Spread over filling; sprinkle with crushed candy bar. Chill. **Yield:** 6-8 servings.

**\*Editor's Note:** Candy bar crushes easily if frozen.

## Daisy's Fruitcake

- 3 cups chopped peeled tart apples (about 2 large)
- 2 cups sugar
- 1/2 cup apple juice
- 3 eggs
- 3/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 2 teaspoons apple pie spice
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups coarsely chopped pecans
- 1/2 pound candied red cherries, halved
- 1/2 pound candied green cherries, halved
- 1/2 pound diced candied pineapple

Line three 8-in. x 4-in. x 2-in. loaf pans with waxed paper; grease the paper and set aside. In a large mixing bowl, combine apples, sugar and apple juice; let stand for 15 minutes. In a bowl, combine the eggs, oil and vanilla. Add to apple mixture; mix well. Combine the flour, apple pie spice, baking soda and salt; add to apple mixture and mix well. Fold in pecans, cherries and pineapple. Pour into prepared pans.

Bake at 350° for 55-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Remove waxed paper. Cool completely. **Yield:** 3 loaves.

**Editor's Note:** Fruitcakes may be baked in eight 5-3/4-in. x 3-in. x 2-in. loaf pans; bake for 40-45 minutes.



## Almond Fruit Squares

These sweet squares are easy to fix, thanks to the refrigerated crescent roll dough that serves as the crust!

—Iola Egle  
McCook, Nebraska



## Pumpkin Cheesecake With Sour Cream Topping

Why not surprise Thanksgiving guests with this luscious cheesecake instead of the traditional pie?

—Dorothy Smith  
El Dorado, Arkansas



## Peanut Butter Brownie Pizza

I constantly had cravings for peanut butter while I was pregnant with our second child. This unusual dessert pizza satisfied me, and using a brownie mix meant I could throw it together in no time.

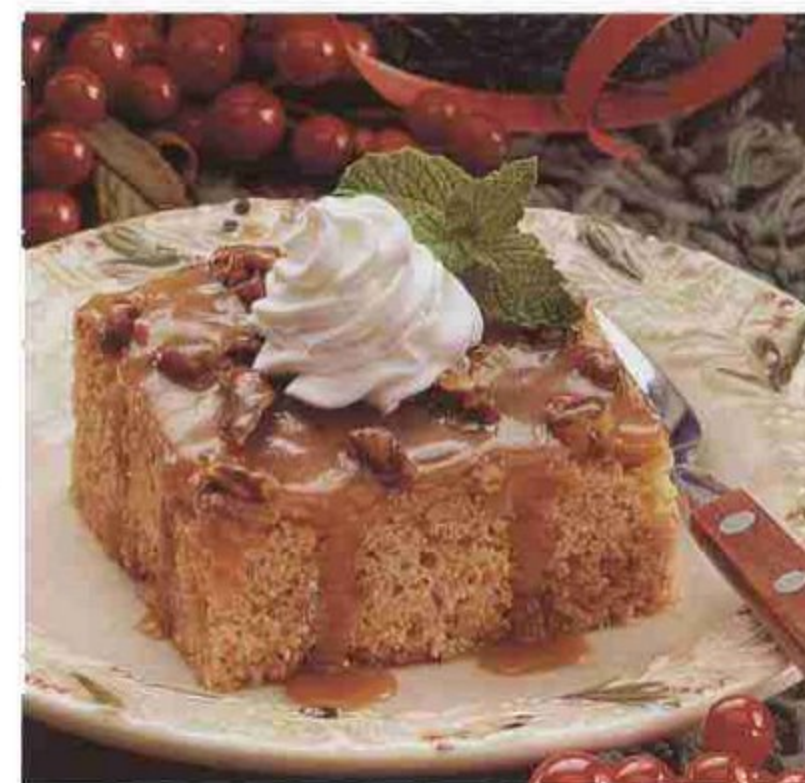
—Karen Jagger  
Columbia City, Indiana



## Praline Ice Cream Cake

Melted ice cream is a key ingredient in this delectable golden cake. It's been a family favorite for years—we love the pecan praline flavor. It's also a joy to serve to company, since it's not tricky to fix but always wins raves!

—Joan Hallford  
North Richland Hills, Texas





## Peanut Butter Brownie Pizza

- 1 package brownie mix (8-inch square pan size)
- 1 package (8 ounces) cream cheese, softened
- 1/3 cup peanut butter
- 1/4 cup sugar
- 3 large ripe bananas, cut into 1/4-inch slices
- 1/2 cup orange or lemon juice
- 1/4 cup chopped peanuts
- 2 squares (1 ounce each) semisweet chocolate
- 2 teaspoons butter (no substitutes)

Prepare brownie batter according to package directions and spread into a greased 12-in. pizza pan. Bake at 375° for 15-20 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack.

In a mixing bowl, beat the cream cheese, peanut butter and sugar until smooth. Spread over crust. Toss bananas with juice; drain well. Arrange bananas over cream cheese mixture. Sprinkle with peanuts.

In a microwave, melt chocolate and butter. Drizzle over bananas. Refrigerate until chocolate is set. **Yield:** 12 servings.

Taste of Home's Holiday Recipe Card Collection

## Almond Fruit Squares

- 2 tubes (8 ounces each) refrigerated crescent rolls
- 3 tablespoons sugar, *divided*
- 1 package (8 ounces) cream cheese, softened
- 1/3 cup almond paste
- 1/2 teaspoon almond extract
- 2 cups halved fresh strawberries
- 1 can (11 ounces) mandarin oranges, drained
- 1 cup fresh raspberries
- 1 cup halved green grapes
- 2 kiwifruit, peeled, quartered and sliced
- 1/2 cup apricot preserves, warmed
- 1/2 cup slivered almonds, toasted

Unroll crescent dough and separate into eight rectangles. Place in an ungreased 15-in. x 10-in. x 1-in. baking pan. Press onto bottom and up sides; seal seams and perforations. Sprinkle with 1 tablespoon sugar. Bake at 375° for 14-16 minutes or until golden brown. Cool.

In a mixing bowl, beat cream cheese, almond paste, extract and remaining sugar until smooth. Spread over crust. Top with fruit. Brush with preserves; sprinkle with almonds. **Yield:** 16 servings.



Taste of Home's Holiday Recipe Card Collection

## Praline Ice Cream Cake

- 1 cup packed brown sugar
- 1/2 cup sour cream
- 2 tablespoons plus 1/2 cup butter or margarine, *divided*
- 2 teaspoons cornstarch
- 1 teaspoon vanilla extract, *divided*
- 2 cups vanilla ice cream, softened
- 2 eggs
- 1-1/2 cups all-purpose flour
- 1 cup graham cracker crumbs (about 16 squares)
- 2/3 cup sugar
- 2-1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup chopped pecans, toasted
- Whipped cream, optional

In a heavy saucepan, combine brown sugar, sour cream, 2 tablespoons butter and corn-

starch. Cook and stir over medium heat until mixture comes to a boil. Remove from heat. Stir in 1/2 teaspoon of vanilla; set aside. Melt the remaining butter; place in a mixing bowl. Add ice cream; stir to blend. Add eggs, one at a time, beating well after each addition; stir in the remaining vanilla.

Combine the flour, cracker crumbs, sugar, baking powder and salt; gradually add to ice cream mixture until combined. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Drizzle with half of the praline sauce. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Add the pecans to remaining sauce; spoon over warm cake (sauce will not cover the entire cake top). Cool in pan. Serve with whipped cream if desired. **Yield:** 15 servings.

Taste of Home's Holiday Recipe Card Collection

## Pumpkin Cheesecake with Sour Cream Topping

- 1-1/2 cups graham cracker crumbs
- 1/4 cup sugar
- 1/3 cup butter, melted
- FILLING:**
  - 3 packages (8 ounces each) cream cheese, softened
  - 1 cup packed brown sugar
  - 1 can (15 ounces) solid-pack pumpkin
  - 2 tablespoons cornstarch
  - 1-1/4 teaspoons ground cinnamon
  - 1/2 teaspoon ground nutmeg
  - 1 can (5 ounces) evaporated milk
  - 2 eggs
- TOPPING:**
  - 2 cups (16 ounces) sour cream
  - 1/3 cup sugar
  - 1 teaspoon vanilla extract
  - Additional ground cinnamon

In a bowl, combine crumbs and sugar; stir in butter. Press onto the bottom and 1-1/2 in. up the sides of a greased 9-in. springform pan. Bake at 350° for 5-7 minutes or until set. Cool for 10 minutes.

In a mixing bowl, beat cream cheese and brown sugar until smooth. Add the pumpkin, cornstarch, cinnamon and nutmeg; mix well. Gradually beat in milk and eggs just until blended. Pour into crust.

Place pan on a baking sheet. Bake at 350° for 55-60 minutes or until center is almost set. Combine the sour cream, sugar and vanilla; spread over filling. Bake 5 minutes longer. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Chill overnight.

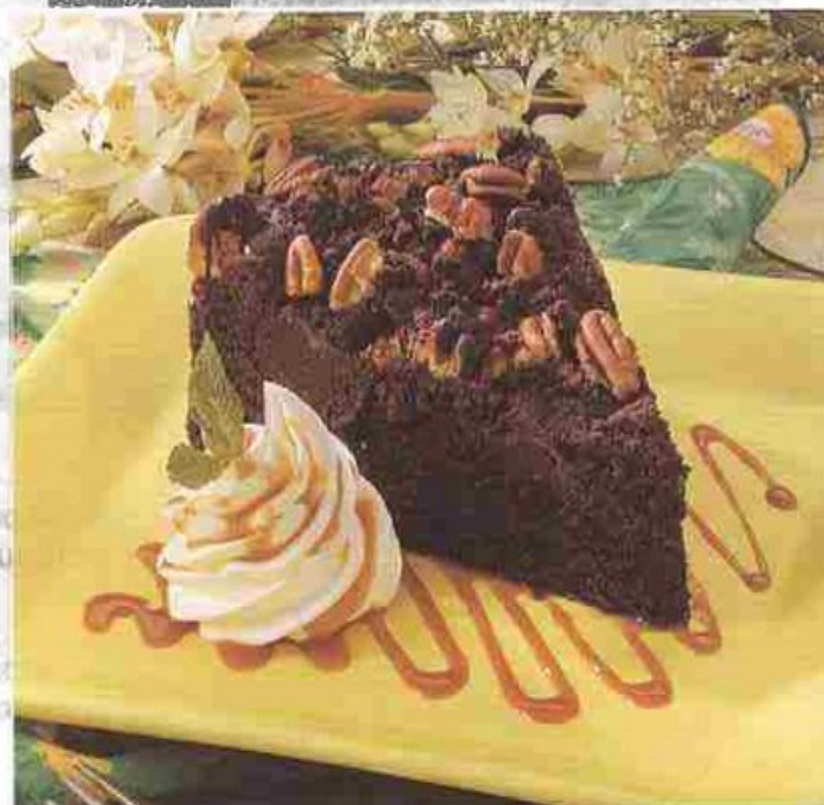
Remove sides of pan; let stand at room temperature 30 minutes before slicing. Sprinkle with cinnamon. Refrigerate leftovers. **Yield:** 12-14 servings.

Taste of Home's Holiday Recipe Card Collection



## Nutty Fudge Torte

This dessert is so yummy and beautiful, you'd never guess it's easy to make (it starts with a convenient packaged cake mix). Rich, moist and fudgy, it never fails to draw compliments... as well as requests for the recipe. —*Kay Berg Lopez Island, Washington*



## Deluxe Chip Cheesecake

My husband and I love cheesecake. Once, when we were asked to make a dessert for a "traveling basket" for our church, we prepared this luscious layered treat. It looked so good, we couldn't bear to give it away. We ended up contributing another treat instead! —*Kari Gollup Madison, Wisconsin*



## No-Bake Cheesecake Pie

I came up with this creamy white chocolate cheesecake after remembering one evening that I needed to bring a treat to the office the next day. It was a tremendous hit. It's quick to fix yet tastes like you fussed.

—*Geneva Mayer Olney, Illinois*



## Maple-Mocha Brownie Torte

This impressive-looking dessert is at the top of my list of speedy standbys. It's simple to make because it starts with a boxed brownie mix. Then the nutty brownie layers are dressed up with a fluffy frosting that has a rich creamy texture and irresistible maple taste.

—*Amy Flory Cleveland, Georgia*





## No-Bake Cheesecake Pie

- 1 cup vanilla or white chips
- 2 packages (8 ounces each) cream cheese, cubed
- 1 carton (8 ounces) frozen whipped topping, thawed
- 1 graham cracker crust (9 inches)
- 1/3 cup English toffee bits or almond brickle chips

In a heavy saucepan, melt chips over medium-low heat; stir until smooth. Remove from the heat; stir in cream cheese until smooth. Fold in whipped topping. Pour into the crust. Cover and refrigerate overnight or until set. Just before serving, sprinkle with toffee bits. **Yield:** 6-8 servings.



Taste of Home's Holiday Recipe Card Collection

## Nutty Fudge Torte

- 1/2 cup semisweet chocolate chips
- 1/3 cup sweetened condensed milk
- 1 package (18-1/4 ounces) devil's food cake mix
- 1/3 cup vegetable oil
- 1 teaspoon ground cinnamon
- 1 can (15 ounces) sliced pears, drained
- 2 eggs
- 1/3 cup chopped pecans, toasted
- 2 teaspoons water
- 1/4 cup hot caramel ice cream topping, warmed
- 1/2 teaspoon milk
- Whipped cream or vanilla ice cream and additional toasted pecans, optional

In a microwave, melt chocolate chips with condensed milk; stir until smooth. Set

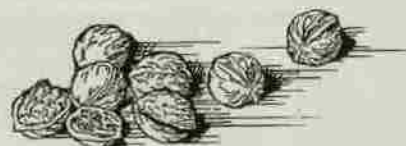
aside. In a mixing bowl, combine cake mix, oil and cinnamon until crumbly. Set aside 1/2 cup for topping. In a blender or food processor, process pears until smooth; add to remaining cake mixture with eggs. Beat on medium speed for 2 minutes. Pour into a greased 9-in. springform pan. Drop melted chocolate by tablespoonfuls over batter.

Combine pecans, water and reserved cake mixture; crumble over chocolate. Bake at 350° for 45-50 minutes or until a toothpick comes out clean. Cool for 10 minutes. Carefully run a knife around sides of pan to loosen. Cool completely on a wire rack. Remove sides of pan.

Combine caramel topping and milk until smooth; drizzle on serving plates. Top with a slice of torte. If desired, serve with whipped cream or ice cream and sprinkle with pecans. **Yield:** 12-14 servings.

## Maple-Mocha Brownie Torte

- 1 package brownie mix (13-inch x 9-inch pan size)
- 1/2 cup chopped walnuts
- 2 cups heavy whipping cream
- 2 teaspoons instant coffee granules
- 1/2 cup packed brown sugar
- 1-1/2 teaspoons maple flavoring
- 1 teaspoon vanilla extract
- Chocolate curls or additional walnuts, optional



Taste of Home's Holiday Recipe Card Collection

Prepare batter for brownie mix according to package directions for cake-like brownies. Stir in walnuts. Pour into two greased 9-in. round baking pans. Bake at 350° for 20-22 minutes or until a toothpick inserted 2 in. from the edge comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a bowl, beat cream and coffee granules until stiff peaks form. Gradually beat in brown sugar, maple flavoring and vanilla. Spread 1-1/2 cups over one brownie layer; top with second layer. Spread remaining cream mixture over top and sides of torte. Garnish with chocolate curls or walnuts if desired. Store in the refrigerator. **Yield:** 12 servings.

## Deluxe Chip Cheesecake

- 1-1/2 cups vanilla wafer crumbs
- 1/2 cup confectioners' sugar
- 1/4 cup baking cocoa
- 1/3 cup butter or margarine, melted

### FILLING:

- 3 packages (8 ounces each) cream cheese, softened
- 3/4 cup sugar
- 1/3 cup sour cream
- 3 tablespoons all-purpose flour
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 3 eggs
- 1 cup butterscotch chips, melted
- 1 cup semisweet chocolate chips, melted
- 1 cup vanilla or white chips, melted

### TOPPING:

- 1 tablespoon each butterscotch, semisweet and vanilla chips
- 1-1/2 teaspoons shortening

In a bowl, combine wafer crumbs, confectioners' sugar, cocoa and butter. Press onto the bottom and 1-1/2 in. up the sides of a greased 9-in. springform pan. Bake at 350° for 7-9 minutes or until set. Cool on a wire rack.

In a mixing bowl, beat cream cheese and sugar until smooth. Add sour cream, flour, vanilla and salt; mix well. Add eggs; beat on low speed just until combined. Remove 1-1/2 cups batter to a bowl; stir in butterscotch chips. Pour over crust. Add chocolate chips to another 1-1/2 cups batter; carefully spoon over butterscotch layer. Stir vanilla chips into remaining batter; spoon over chocolate layer.

Bake at 350° for 55-60 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen. Cool for 1 hour.

For topping, place each flavor of chips and 1/2 teaspoon shortening in three small microwave-safe bowls. Microwave on high for 25 seconds; stir. Heat in 10- to 20-second intervals, stirring until smooth. Drizzle over cheesecake. Chill for at least 3 hours. Remove sides of pan. Refrigerate leftovers. **Yield:** 12-14 servings.

Taste of Home's Holiday Recipe Card Collection